The Tropical Issue

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ONE-LAYER JAM CAKE
page 17

70 Recipes for **Island Inspired Baking** [from Hawaiian Buns to Rum Cakes!]

Vanilla in the Spotlight New Recipes for This Pantry Staple

Blondie Blowout! 3 Base Batters, 6 Ways to Twirl Them Up

MAY/JUN 2019 VOLUME 5, ISSUE 3

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table of contents

15 **Baker's Picks:** Flour Power

Amirah Kassem, owner of the famed Flour Shop bakery in New York, New York, dishes on the baking must-haves behind her viral Explosion Cakes

17 **Retro Redo:** Guava Jam Cake

An island local reveals the importance of guava duff to Bahamian culture. We reimagine it as a cake filled with guava paste and drizzled in a rum glaze.

19 **Bakery Profile:** Macanese Pastry Magic

Inspired by the thriving food culture of Macau, The Bakery at Fat Rice in Chicago, Illinois, creates bold baked goods that have become Windy City staples—none more iconic than their Ceylon Snickerdoodle

25 **From the Pantry:** Flour

From versatile all-purpose flour to high-protein bread flour, we give you the breakdown on this baking essential

29 A SLICE OF PARADISE

Whether you opt for our icebox take on coconut cream pie or the meringue-topped passion fruit tart, these pies offer their very own island getaway

37 THE ESSENTIAL . . . ANGEL FOOD CAKE

Follow our no-fail guide to this airy sponge cake and you'll soon master this American tube pan marvel

45 BERMUDAFUL BAKING

Travel to Bermuda and experience this North Atlantic island's thriving baking scene, its top bakeries, and the best bites to order from each stop

63 BREAKING BREAD THE BERMY WAY

Bake like a Bermudian with our recipes for these island bread mainstays, from raisin bread to johnny bread

67 BLONDIES HAVE MORE FUN

From party-ready blondies loaded with sprinkles to indulgently gooey banoffee bites, we're showing that blondies do it better in nine epic recipes

77 THE QUEEN BEAN

A crucial ingredient in any baker's pantry, we place vanilla front and center in everything from a malted milk layer cake to luxurious macarons

87 A ROUND OF RUM CAKE

Spiked with the islands' most famous boozy export, classic rum cake gets a new look as a Dark 'n Stormy Bundt Cake, sweet and spicy mini cakes, and more

97 THE ALOHA WAY TO BAKE

We chat with Alana Kysar, author of *Aloha Kitchen: Recipes from Hawai'i*, about local Hawaiian flavor and excerpt three vibrant recipes from her cookbook

107 **Origin of a Classic:** Hawaiian Buns

Retrace the steps of Hawaii's famous pineapple-infused buns from the ships of Portuguese settlers to a bakery start-up in Hilo, Hawaii, and finally to the home dinner table

111 **Test Kitchen Technique:** Lemon Curd

You're just a few steps away from a creamy, versatile lemon curd you'll turn to again and again

112 **Back Page Brownie:** Paradise Blondie Brownies

Take brownies to a whole new level with our blondie-topped brownies packed with toasted coconut, macadamia nuts, and chocolate chunks

HEILALA VANILLA PINEAPPLE UPSIDE-DOWN CAKE

This buttery upside-down cake gets a rich sweetness from Heilala Vanilla Extract while Heilala Vanilla Syrup and Vanilla Paste heighten the caramelized flavor of the golden pineapple top.

Makes 1 (9-inch) cake

- ¼ cup (75 grams) Heilala Vanilla Syrup
- 3 tablespoons (42 grams) unsalted butter, melted
- 2 tablespoons (36 grams) Heilala Pure Vanilla Bean Paste, divided
- ½ cup (110 grams) firmly packed dark brown sugar
- 1 large pineapple (1,662 grams), cleaned, cored, and thinly sliced lengthwise
- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (13 grams) Heilala Pure Vanilla Extract
- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- ⅔ cup (160 grams) whole buttermilk

1. Preheat oven to 350°F (180°C). Butter the sides of a 9-inch enamel-coated cast iron pan.
2. In a small bowl, whisk together vanilla syrup, melted butter, and ½ tablespoon (9 grams) vanilla bean paste. Pour mixture into prepared dish. Sprinkle with brown sugar.
3. Starting with outer edge of dish, arrange pineapple slices, curved sides against side of dish, over brown sugar mixture. Work your way toward center (with all pineapple slices facing the same way and slightly overlapping) until bottom of dish is completely covered.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract and remaining 1½ tablespoons (27 grams) vanilla bean paste.
5. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter over pineapple, smoothing top with an offset spatula.
6. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 10 minutes. Run a knife around edges of dish to release sides of cake, if necessary. Carefully invert cake onto a flat serving plate. Serve warm or at room temperature.

WHERE DOES THE WORLD'S PUREST VANILLA COME FROM?

What began as an aid project with my father to help a Tongan community recover from a devastating cyclone, is now a global, family-run vanilla business.

Vanilla is often described as the underwear of baking or the invisible essential. It's a complex ingredient with the ability to lift, elevate and add flavor and depth to a dish. In order to produce fragrant, aromatic vanilla beans with the optimum flavor profile, a warm tropical growing environment and lots of tender love and care is needed.

Turquoise waters, white sandy beaches and lush greenery are often phrases used to describe the Kingdom of Tonga. Our home in the South Pacific is a safe one, that is free from the corruption and adversity of farming in many vanilla growing regions. While producing award-winning vanilla is our specialty, helping communities in the Pacific is at the absolute core of our business.

Low-impact labor and a flexible and safe environment make vanilla farming an excellent form of employment for the women of Tonga. Chatting and laughing while they tend to the vanilla vines, we are truly proud to make vanilla an industry that supports families.

Heilala is a connected ecosystem, from farm to plate which ensures that we are invested in every part of the vanilla process. We are all about people and ensuring that we create the very best vanilla of consistent quality, for bakers and a reliable, steady industry for the farmers and communities that produce it.

While adding exceptional flavor and fragrance to your baking; know that every drop or spoonful of Heilala vanilla is giving back to the Tongan communities where our vanilla pods are hand-picked for ripeness.

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Jennifer Boggiss
CEO and Co-Founder
Heilala Vanilla

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*Valid through July 31 2019

Vanilla farming provides women in Tonga with low impact, flexible and safe employment

Lush greenery covers the tropical Tongan landscape

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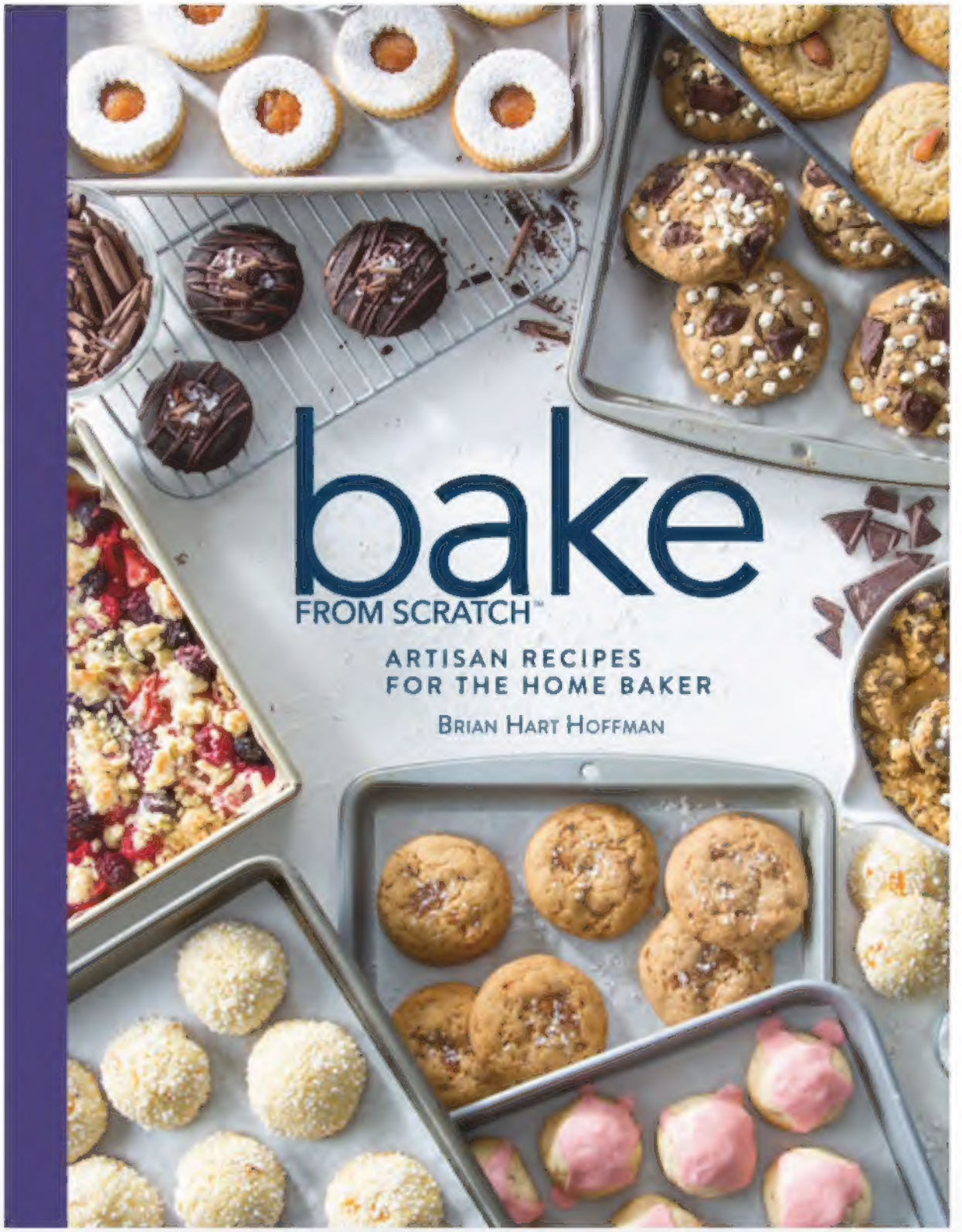

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With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. From decadent tarts and one-layer cake stunners to indulgent cookies and bars, find the perfect baked good for every season and occasion. Whether you're an advanced pastry chef or just beginning your baking journey, this collection has all the approachable artisan recipes to get you inspired and your oven preheated year-round. Every recipe is a step-by-step adventure, celebrating the craft of baking from scratch.

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All recipes in each issue pass through the hands of *Bake from Scratch's* test kitchen. Each is flavorful and distinctive... and developed with your unique tastes in mind.

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WANT IN ON THE ADVENTURE?

Join me on our upcoming 2019 baking retreats to **San Francisco, California**; **Alaska**; and **France**! Visit *bakefromscratch.com/baking-retreats* for details.

from the editor

THE TROPICS AWAIT... This issue embraces the restorative power of tropical tastes, from a creamy, dreamy pie roundup to a collection of recipes highlighting one of the greatest ingredients to come from these warmer climes: vanilla. Our cover star, the Guava Jam Cake (page 17), is inspired by Bahamian resident Angelika Bacchus's love for the local guava duff, a jammy steamed pudding that always gets drowned in a rich butter rum sauce. Then there are the blondies, an epic bake-your-own-adventure feature (page 67) that offers three perfect base recipes and six creative variations. Plus, we're diving into the history of the Hawaiian bun (page 107), that addictive bread roll that's always a welcome sight at the dinner table. And, yes, there's plenty of rum cake—five recipes, to be exact.

I can't talk about this amazing issue without placing Bermuda and our extensive article on it firmly at its heart. While you can't find a happier man than me riding around the Bermudian streets in the cockpit-style two-seater Twizy, wearing a "Bermuda suit" (a unique style found only in Bermuda), this island is much more to me than a place to vacation. It's home to some of my very favorite people and dishes. First up, there's my obsession for their banana bread. It's everywhere in Bermuda—bakeries, gas stations, home kitchens—everywhere. Then there's the sweet-meets-savory combo of a fried cod sandwich on raisin bread. One taste of this bread (recipe on page 65) and you'll wonder where this swirling, subtly sweet masterpiece has been your whole life. I was often aided on my journey by Kristin White, a native Bermudian who ushers visitors to the best culinary spots in St. George's, and by my local guide and fast friend Larry Rogers, who shared his local favorites with that classic Bermudian sense of hospitality. All of this exploration eventually led me to the next great love of my life, Bermuda Banana Snickerdoodles (page 54). Everything on this trip confirmed what I already felt in my heart: Paradise is worthy of active exploration, from Hawaii to Bermuda and everywhere in between.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

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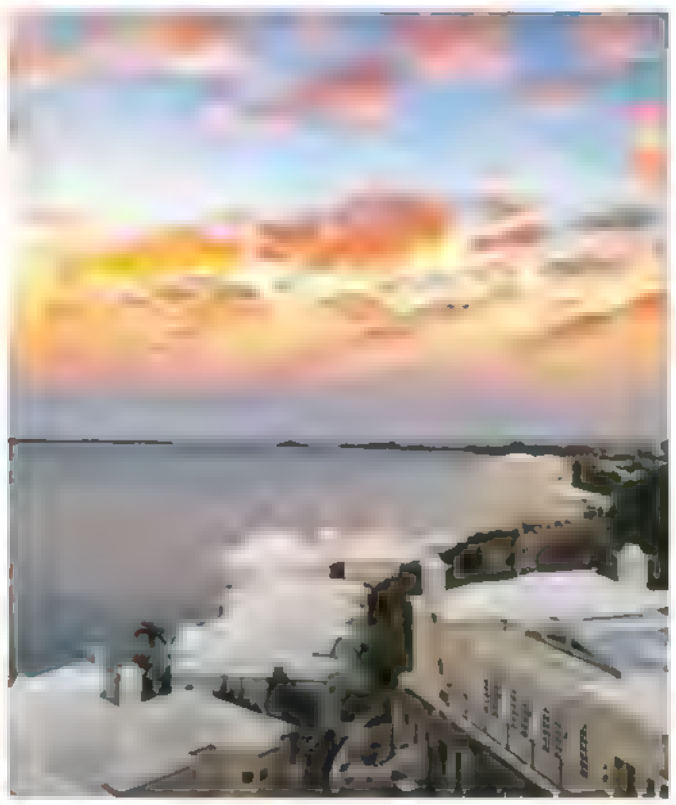

ADVERTISING

STRAWBERRIES AND CREAM CAKE

Président® butter lends a rich, tender crumb to this elegant almond pound cake. The epitome of French elegance and simplicity, this buttery cake is topped with fresh strawberries and a generous layer of Whipped Cream Filling.

Makes 1 (9 inch) cake

- **¾ cup (170 grams) Président unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **3 large eggs (150 grams), room temperature**
- **¼ teaspoon (1 gram) almond extract**
- **1½ cups (188 grams) cake flour**
- **½ cup (69 grams) coarsely ground blanched almonds**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) whole milk**
- **1 pound (454 grams) large fresh strawberries, hulled**
- **Whipped Cream Filling (recipe follows)**
- **Garnish: quartered fresh strawberries**

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond extract

3. In a medium bowl, whisk together flour, ground almonds, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing top with an offset spatula.

4. Bake for 30 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 15 minutes more. Let cool completely in pan, about 1½ hours

5. Loosen edges of cake with a thin knife. Carefully remove sides of pan. Wrap a 4-inch-wide strip of parchment paper around cake to form a collar. (You can use more than one strip of parchment, if necessary.) Replace sides of pan.

6. Cut about half of strawberries in half lengthwise. Place strawberries, cut side down, on paper towels to dry completely. Pat remaining strawberries dry with paper towels. Arrange halved strawberries, cut side out, around sides of pan. Stand remaining strawberries about 1 inch apart in center of cake, trimming bottoms as necessary to level. Spread Whipped Cream Filling over strawberries to cover completely, smoothing top with a small offset spatula. Refrigerate overnight.

7. Carefully remove sides of pan and parchment. Replace any loose strawberries, and patch any holes in Whipped Cream Filling. Garnish with quartered strawberries, if desired. Serve immediately.

Whipped Cream Filling

Makes 4 cups

- **8 ounces (225 grams) cream cheese, softened**
- **½ cup (100 grams) granulated sugar**
- **2 cups (480 grams) heavy whipping cream**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese and sugar at medium speed until softened and well combined. With mixer on medium-low speed, gradually add one-third of cream, stopping to scrape sides of bowl. With the mixer on medium speed, gradually add remaining cream, beating until stiff peaks form. (Do not overbeat.) Use immediately.

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FAVORITE TROPICAL FRUIT TO BAKE WITH?

"Bermuda bananas are the best I've ever had because they're sweeter than the rest. I love making banana bread with them."

Lara D. Smith
Filmmaker
Pembroke, Bermuda

"Guava! It's super fragrant but has a mild flavor—kind of like a cross between strawberry and pear. I use it in cakes, curds, and pastry cream!"

Alana Kysar
Cookbook author
Los Angeles, California

"I love loquats. During the winter, they're everywhere in Bermuda. I add some to my rum cake after soaking them in black rum and Gosling's Bermuda Gold Liqueur."

Rohan Shastri
Content Specialist, Bermuda Tourism Authority
Sandys Parish, Bermuda

GO-TO RUM COCKTAIL?

"Nothing beats a classic daiquiri. It's refreshing in that it has no frills, and it's equally tart and sweet—just like I aspire to be."

Maggie Hennessy
Restaurant critic and food writer
Chicago, Illinois

"The Dark 'n Stormy, but only when it's made in Bermuda. They have perfected it there."

Stephanie Welbourne Steele
Photographer, *Bake from Scratch*
Birmingham, Alabama

"Jumby Bay's signature Rum Punch. My husband and I had it on our honeymoon at Jumby Bay in the West Indies. We've loved making it at home it ever since!"

Sidney Bragiel
Stylist, *Bake from Scratch*
Birmingham, Alabama

RECIPE INDEX

BARS AND COOKIES

Banoffee Blondies **71**
Bermuda Banana Snickerdoodles **54**
Bourbon Pecan Blondies **71**
Browned Butter Blondies **70**
Butter Mochi **105**
Ceylon Snickerdoodles **24**
Chocolate Peanut Butter Blondies **76**
Lamington Blondies **70**
Macadamia-Cookie Butter Blondies **76**
Maple Peach Blondies **71**
Paradise Blondie Brownies **112**
PB&J Blondies **76**
Sprinkle Blondies **70**
Vanilla Bean Macarons **83**

BREAD

Double Vanilla Cream Cheese Braid **84**
Hawaiian Buns with Honey Citrus Glaze **110**
Johnny Bread **66**
Malasadas **104**
Raisin Bread **65**

CAKES

Angel Food Cake **40**
Angel Food Cake Citrus Variation **40**
Banana Rum Coffee Cake **94**
Caribbean Black Loaves **94**
Dark 'n Stormy Bundt Cake **95**
Gingerbread **64**
Guava Jam Cake **17**
Heilala Vanilla Pineapple Upside-Down Cake **5**
Mini Chocolate Angel Food Cakes **40**
Mini Coconut-Pepper Jelly Cakes **93**
Rum Swizzle Cake **95**
Strawberries and Cream Cake **11**
Vanilla Malted Milk Cake **83**
Vanilla Savarin **86**

FROSTINGS, FILLINGS, GARNISHES, AND GLAZES

Blueberry Balsamic Coulis **43**
Butter Rum Glaze **17**
Caramel **71**
Caramelized White Chocolate Buttercream **83**
Ceylon Sugar **24**
Coconut Whipped Cream **43**
Cured Egg Yolks **24**
Dark Rum Glaze **95**
Ganache **36**
Italian Meringue **35**
Lemon Curd **43**
Orange Buttercream **96**
Peach Compote **43**
Pecan Streusel **94**
Rum Glaze **94**
Rum Pepper Jelly Glaze **94**
Rum Swizzle **96**
Salted Yolk Custard **24**
Spiced Vanilla Chantilly Crème **86**
Vanilla Chantilly Crème **43**
Vanilla Cream Cheese Filling **84**
Vanilla Glaze **84**
Vanilla Macerated Strawberries **43**
Vanilla Malted Milk Icing **83**
Vanilla Rum Syrup **86**
Whipped Cream **64**
Whipped Cream Filling **11**

PASTRIES, PIES, AND TARTS

Black Bottom Coconut Pie **36**
Coconut Shortbread Crust **36**
Gingersnap Crust **36**
Icebox Key Lime Pie **36**
Liliko'i Chiffon Pie **102**
Passion Fruit and Lemon Curd Tart **35**
Pâte Sablée **35**
Roasted Mango and Pineapple Pie **35**
Vanilla Bean Piecrust **36**
Vanilla Milk Ruffle Pie **86**

on the cover
Guava Jam Cake
page 17

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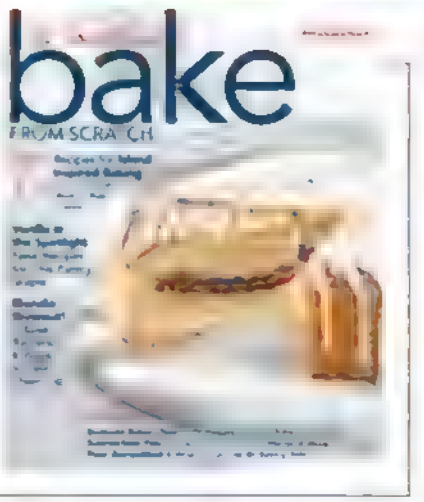


RESOURCES

Editor's Letter
Page 9
Original Cotton Twill Bermuda Shorts in Parrotfish Turquoise from TABS, *tabsbermuda.com*
Page 10
Belfort Oxford Dress Shirt in Lilac and Peach from Southern Marsh, *southernmarsh.com*

Baker's Picks: Flour Power
Page 15
Photo by Henry Hargreaves.

Bakery Profile: Macanese Pastry Magic
Page 22
Bottom right photo by Maria Ponce

Page 23, 24
Top left photo and photo of snickerdoodles by Caroline Hatchett

The Aloha Way to Bake
Page 106
Komoda Bakery Stick Donut photo by Jade Snow. Liliha Bakery poi mochi doughnuts photo by Sum Leonard's Bakery Malasada Puffs photo by Bailey Zhao

FLOUR POWER

AMIRAH KASSEM, FOUNDER OF THE CELEBRATED BAKERY FLOUR SHOP IN NEW YORK, NEW YORK, SHARES THE KITCHEN TOOLS AND ACCESSORIES THAT MAKE HER KALEIDOSCOPIC CAKES COME TO LIFE

RECIPE BINDER

"Everyone should have a collection of heirloom recipes that are personal to you. I have a recipe binder my mother put together for me of all the things we'd make together growing up. The cake and cream cheese frosting recipes we use at Flour Shop are actually my mother's that she put in the binder. Those recipes are so meaningful to me."

THE POWER OF SPRINKLES

(Abrams, 2019) by Amirah Kassem

"No matter the occasion, when you're taking a cake somewhere, you want to know it's your best. My cake book makes sure of that. It helps you master an essential cake recipe and teaches you how to decorate it in 28 different ways. And if you make a mistake, cover it in sprinkles!"

Available at *powerofsprinkles.com*.

EXPLOSION MIX AND RAINBOW POLKA DOTS SPRINKLES

"You can't help but smile when you see a cake loaded with rainbow sprinkles, so most of our cakes are covered with them. I'm very particular about the colors we use, so we make our own blend by sourcing sprinkles from different providers. We mix these sprinkles into either our Explosion Mix, a blend we put inside our Explosion Cakes, or our Rainbow Polka Dots that decorate the outside."

Explosion Mix and Rainbow Polka Dots coming to *store.flourshop.com* and *williams-sonoma.com* on May 2, 2019.

FLOUR SHOP PATCHES

"I don't bake in aprons; I bake in jumpsuits that I wear over my clothes because I always make a bigger mess than an apron can handle. I love customizing my jumpsuits with patches and pins—I've always been obsessed with them. When we started branding Flour Shop, as soon as I saw the icons we developed, I knew we had to make patches out of them. I put them all over the pink jumpsuit I wear in the shop now!"

Available at *store flourshop.com*.

FLOUR SHOP CAKE SCRAPER

"A cake scraper makes a huge difference if you want a perfectly smooth cake. Finding one if you're not in the industry can be hard, so I developed my own. It's made of flexible yet sturdy plastic, and you can hold it in one hand for easier detail work."

Coming to *williams-sonoma.com* on May 2, 2019.

6-INCH WILLIAMS SONOMA NONSTICK GOLDTOUCH CAKE PANS

"I love tall cakes, so all of our cakes at Flour Shop have six layers. We bake most of these cakes in Goldtouch 6-inch cake pans because this smaller-size pan makes baking that many layers easier, and it's the perfect size for our signature Explosion Cakes. We can stack them easily and still pour sprinkles into the middle for that magical 'explosion' when you cut into them."

Coming to *williams-sonoma.com* on May 2, 2019.

LIMES

"I love working with limes because of their vibrant flavor. Growing up in Mexico, we would use them in everything. I still use limes in my recipes at Flour Shop, especially the juice. Fresh-squeezed lime juice in the cream cheese frosting of a vanilla or coconut cake makes it taste so fresh and light."

For more sprinkle action, follow @*amirahkassem* and @*flourshop* on Instagram, or visit Flour Shop for yourself!

Flour Shop
177 Lafayette St.
New York, New York

GUAVA JAM CAKE

AT ONCE BOOZY, FRUITY, AND RICH, GUAVA DUFF IS A CENTURIES-OLD DESSERT THAT REMAINS A QUINTESSENTIAL PART OF BAHAMIAN CULTURE. ONE ISLAND LOCAL DISHES ON DUFF, AND WE REVAMP THE TROPICAL TREAT AS A ONE-LAYER JAM CAKE.

AS TOLD TO LILLIE MERMOUD
RECIPE DEVELOPMENT AND FOOD STYLING BY TRICIA MANZANERO

THE REDO

GUAVA JAM CAKE

Makes 1 (8-inch) cake

This pillowy cake is our homage to the Bahamian guava duff. Because it's more widely available in grocery stores, we used guava paste instead of fresh guavas to make the jammy filling.

- **¾ cup (220 grams) guava paste***
- **1 tablespoon (15 grams) water**
- **¾ cup (170 grams) unsalted butter, softened**
- **1¼ cups (250 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **2¼ cups (281 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon ground allspice**
- **1¼ cups (300 grams) sour cream, room temperature**
- **Confectioners' sugar, for dusting**
- **Butter Rum Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter an 8x3-inch round tall-sided* cake pan; line bottom of pan with parchment paper, and dust sides with flour. Wrap outside of pan with foil, shiny side out; trim edges even with rim of pan. (This prevents the bottom and sides of the cake from getting too dark.)

2. In a small microwave-safe bowl, combine guava paste and 1 tablespoon (15 grams) water. Microwave on high in 20-second intervals, stirring between each, until smooth and spreadable, 1 to 1½ minutes. Let cool slightly. Spoon guava mixture into a large piping bag, and cut a ½-inch hole in tip. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl as needed. Add eggs, one at a time, beating well after each addition. Beat in vanilla; scrape sides of bowl.

4. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined and scraping sides of bowl after each addition. (Batter will be quite thick.)

5. Spoon 2¼ cups (about 531 grams) batter into prepared pan. Using a small offset spatula, spread batter into bottom edges of pan, and smooth top. Fill a large pastry bag with remaining batter, and cut a ½-inch hole in tip; pipe a ring of batter along edges of pan. Pipe guava mixture inside batter ring (it's fine if mixture is still a little warm); spread evenly with a small offset spatula. Pipe remaining batter on top of jam. (You can cut the piping bag hole to 1 inch to make piping easier.) Smooth top with a small offset spatula.

6. Bake until golden brown, 50 to 55 minutes. Loosely cover with foil, and bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Place cake on desired serving plate. Dust with confectioners' sugar. (See Note.) Working quickly, drizzle cake with Butter Rum Glaze. Serve immediately.

**We used Conchita Guava Paste, available at local grocery stores and online. This recipe also works in a regular 8x2-inch round cake pan, but the top of your cake will be darker.*

BUTTER RUM GLAZE

Makes ⅓ cup

- **2 tablespoons (28 grams) unsalted butter**
- **1 cup (120 grams) confectioners' sugar, sifted**
- **1 tablespoon (15 grams) whole milk**
- **1 teaspoon (5 grams) spiced rum**
- **¼ teaspoon kosher salt**

1. In small saucepan, heat butter over medium heat until just starting to brown, 5 to 7 minutes. Remove from heat. Add confectioners' sugar, milk, spiced rum, and salt; whisk until smooth. Use immediately.

Note: *This glaze sets up within a few minutes. Have your cake cooled and dusted with confectioners' sugar beforehand. To revive glaze, place in a small heatproof bowl. Microwave on high in 5-second intervals, stirring between each, until melted and smooth*

Baking in the Bahamas is synonymous with the guava duff, a cake-like pudding that features fresh guavas rolled jelly roll style into a thick cake. Dating back to the days of British colonization in the 18th century, the duff was inspired by English pudding but is made with the Bahamas' most widespread indigenous fruit: the guava. From November to April, guava trees across the islands burst with the round green fruit. The bright pink flesh inside guava tastes similar to a sour strawberry. Rummy and sinfully sweet, guava duff is the Bahamians' favorite way of using this flashy fruit. It's baked year-round but is especially popular on restaurant menus and in bakeries around Mother's Day.

Known for its idyllic pink sand beaches, Eleuthera is the longest island in the Bahamas and is home to about 11,000 residents. One of these residents is Angelika Bacchus, co-owner of Bacchus Fine Foods, a gourmet grocery store and café in Governor's Harbour. Angelika and her parents moved to Eleuthera from Russia when she was 5 years old, and she's been in love with the island and culture since. "In the Bahamas, we hold on to a handful of recipes that are passed down through generations, and we perfect them," explains Angelika. "Guava duff is one of those things."

Preparing guava duff is a labor of love. Angelika remembers, as a little girl, watching in awe as her parents' Bahamian friends made it. "I was amazed by the patience this recipe requires," Angelika recalls. Fresh guavas are simmered in sugar to create a jam-like spread, which is rolled in a thick dough to form a striking fuchsia spiral. The duff is wrapped in a clean, white pillow case or cheese cloth and boiled for at least an hour before it's sliced and served with rum butter sauce. Because of the time-consuming method, most Bahamians bake it only on special occasions. "But when we do, it's so worth it," Angelika says. "Guava duff makes us think of home, warmth, and love."

cover recipe

MACANESE PASTRY MAGIC

HOW THE BAKERY AT FAT RICE BECAME A VIBRANT CHICAGO, ILLINOIS, ICON DELIVERING NOSTALGIA LIKE YOU'VE NEVER TASTED

BY MAGGIE HENNESSY

PHOTOGRAPHY COURTESY THE BAKERY AT FAT RICE

There's a fragile millisecond of resistance when you bite into The Bakery at Fat Rice's *pastel de nata* (egg custard tart) and your teeth meet the brûléed top. It dissipates instantly as you descend through creamy, lightly sweet egg custard before tearing into the flaky, croissant-like shell. Sort of Macanese by way of Portugal, it's a pastry greater than the sum of its parts—at once dead simple and elusive with baking alchemy. You'll wonder how the team consistently achieves this result in a single bake.

"It was a seven- or eight-year process," says Abe Conlon, chef and co-owner with Adrienne Lo of the Chicago pastry shop attached to Fat Rice, their relentlessly thronged Macanese restaurant. They first made egg custard tarts while hosting X-marx, their underground supper club that predated Fat Rice's opening in 2012. A few attempts morphed into a full-blown quest once

they traveled to Macau to taste the real thing, a postcolonial confection they liken to crème brûlée wrapped in a croissant.

"We tasted it, fell in love, maybe cried a little," Adrienne recalls.

They baked through dozens of iterations, tweaking egg and sugar ratios, adjusting bake time, temperature, and sequence—until they achieved the now near-perfect signature.

It speaks to the dogged resolution of this enterprising pair, who, meanwhile, opened three beloved food and drink businesses inside a corner building that's turned a sleepy stretch of Logan Square into a destination.

X-marx's cooking wasn't Macanese, but Macau—an autonomous region on China's south coast that was a Portuguese territory until 1999—had been on Abe's mind ever since he read an article lamenting the underrepresentation of this diverse, postcolonial cuisine. Opening an Asian-influenced restaurant was an easy leap for Adrienne, too, as a Chinese American who grew up in Chicago making dumplings with her family.

Adrienne and Abe call it happenstance that the architect leasing what is now The Bakery vacated four-odd years ago. By then, their restaurant, Fat Rice, had already amassed a pile of accolades and regularly drew a line of customers stretching down the block for its distinctive fusion fare, like lamb with Goan xacuti sauce and the namesake Arroz Gordo, a hulking amalgam of linguiça, curried chicken, *char siu* pork, beef, and chili prawns atop crisp-edged rice. The restaurant offered a handful of house-baked items, like *papos secos* (Portuguese bread rolls) and the custard tarts, but a standalone bakery would allow Adrienne and Abe to stretch their legs creatively and maximize their hours and square footage—appealing for a mostly self-financed 42-seater that often turned bodies away.

In keeping with the make-every-square-inch-count theme, Adrienne and Abe simultaneously transformed the former waiting room into a clandestine, red-lit cocktail lounge they cheekily dubbed The Ladies' Room. The bar and bakery opened within weeks of each other in the summer of 2016, drawing fast praise.

Despite being a physical extension of dark, boisterous Fat Rice, The Bakery has a singular identity. Multicolored bird cages dressed in faux tropical flowers dangle from the ceiling. Jungle-green floral seat covers pop against the Frango mint-hued walls with whitewashed wood accents. Like the rhythm of local hip-hop on the speakers, vibrancy pulsates through this sunny café, right down to its bold, whimsical pastries.

Snail-shaped, sugared morning buns conceal a mauve-colored filling made from starchy-sweet taro root. The Chicago-Style Hot Dog Bun pays dual homage to the iconic Windy City hot dog and the Chinese bakery staple pork bun, with a Vienna beef hot dog rolled into Portuguese milk bread dough, cut and shaped into a flower, and topped with poppy seeds and the seven

Ceylon Snickerdoodle
salted yolk custard filling
$4

Owners Adrienne Lo and Abe

holy Chicago dog condiments: onion, pickle, neon relish, celery salt, tomato, spicy mustard, and sport peppers.

Where the bakery shines most, though, is the Asian-inspired confections that meld sweet and savory, from the Macau Rice Crisp—a crisped rice treat subversively laced with fried pork floss, seaweed, and fish-sauce caramel—to a curious little cookie known as the Ceylon Snickerdoodle.

Pastry chef Elaine Townsend got her job thanks largely to this cookie, which she makes by curing and grating egg yolks, forming them into balls, and enveloping them in snickerdoodle dough. She rolls the dough balls in sugar spiked with Ceylon black tea and bakes them until they're bittersweet, with a salty-sweet interior that oozes lusciously like underbaked cookie dough.

It's both nostalgic and unlike anything you've ever tasted. And suddenly, you're overtaken by the impulse to tell everyone you know about it.

"We talk about this with the egg tarts, like we want this place to be something customers want to share almost as an extension of themselves, because it's what we really love and want to share," Abe says. "We want to become part of their traditions."

First-timers to The Bakery often stumble upon it by happenstance on their way out of the restaurant—similar to how many discover The Ladies' Room by mistaking it for the bathroom. On a recent Sunday, two 20-somethings wandered into the bakery after brunch, joking softly together in Chinese as they perused the display case.

"The egg tarts, are they a Macanese thing or a Portuguese thing?" one asked.

"They're a bit of both," the cashier replied.

"We'll take 12."

CEYLON SNICKERDOODLES

Makes 24 cookies

Recipe by Elaine Townsend

This inspired snickerdoodle offers an herbaceous Ceylon tea sugar coating and salty custard center.

- **1½ cups plus 1 tablespoon (364 grams) unsalted butter**
- **3⅓ cups (665 grams) granulated sugar**
- **3 tablespoons plus 1 teaspoon (20 grams) Ceylon black tea leaves, ground in a spice grinder**
- **3½ large eggs (171 grams), room temperature**
- **⅓ cup plus 1 tablespoon plus 1 teaspoon (103 grams) whole milk, room temperature**
- **1 tablespoon plus 2 teaspoons (20 grams) vanilla extract**
- **6½ cups (818 grams) all-purpose flour**
- **2 tablespoons (27 grams) fine sea salt**
- **2 tablespoons (29 grams) baking soda**
- **2 tablespoons (18 grams) cream of tartar**
- **Salted Yolk Custard (recipe follows)**
- **Ceylon Sugar (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and ground tea leaves at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs. Stream in milk and vanilla, beating until combined. Add flour, salt, baking soda, and cream of tartar, beating to combine.
2. Using a 3.2-ounce scoop, scoop dough into balls (90 grams each); press 1 frozen Salted Yolk Custard into center of each dough ball. Freeze for 4 hours or overnight.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. Toss each frozen dough ball in Ceylon Sugar, and place on prepared pans.
5. Bake until golden, about 15 minutes. Let cool completely on pans.

Salted Yolk Custard

Makes 24 custard balls

- **Cured Egg Yolks (recipe follows)**
- **¼ cup plus 1 tablespoon (70 grams) unsalted butter**
- **⅓ cup plus 1 tablespoon (50 grams) confectioners' sugar**
- **5 tablespoons (30 grams) milk powder**
- **2 teaspoons (10 grams) fine sea salt**
- **2 teaspoons (5 grams) cornstarch**
- **1 tablespoon plus 2 teaspoons (25 grams) coconut milk**

1. Preheat oven to 350°F (180°C). Grease a sheet pan with cooking oil.
2. Rinse salt mixture off prepared Cured Egg Yolks. Place cleaned yolks on prepared pan.
3. Bake until firm, about 5 minutes. Let cool; grate with a microplane. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until creamy. Beat in grated yolks. Add milk powder, salt, and cornstarch, and beat until combined. Stream in coconut milk. Scoop mixture into 24 (0.75-ounce) balls (10 grams each); freeze until firm.

Cured Egg Yolks

Makes 3 yolks

- **1½ cups plus 2 tablespoons (238 grams) kosher salt**
- **¾ cup (141 grams) granulated sugar**
- **3 duck egg yolks* (80 grams)**

1. In a large bowl, combine salt and sugar. Spread half of salt mixture on a small pan or plate. Using the bottom of a spoon, make 3 round impressions in salt mixture. Place 1 egg yolk in each impression. Cover yolks with remaining salt mixture. Cover with plastic wrap, and refrigerate for 48 hours

**Duck egg yolks are preferred for their richness, but you can use 5 large chicken egg yolks (93 grams) instead.*

Ceylon Sugar

Makes 1⅞ cups

- **3 tablespoons (18 grams) Ceylon black tea leaves**
- **1½ cups (300 grams) granulated sugar**

1. In a spice grinder, grind tea leaves. In a small bowl, toss together ground tea leaves and sugar.

FLOUR

WE'RE UNLOCKING THE TENDER SECRETS OF OUR MOST ESSENTIAL PANTRY ITEM

BY KYLE GRACE MILLS

Before agriculture, before civilization even, there was flour. The common denominator to many baked goods is a 35,000-year-old ingredient in the making. Hidden within the Italian Grotta Paglicci, home of famous paleolithic cave paintings, scientists found a smooth stone used for one spectacular purpose: grinding grains to make flour. What the rudimentary flour was used to create—flatbread? porridge? paste?—is still up for speculation, but it confirmed that flour was part of the diet of even the most primitive humans.

It's a magical ingredient we became even more devoted to when refined flour met the first strains of natural yeast. Call it texture, crumb, or chew—all of the tactile pleasure to be had in your baked goods begins with flour. But what makes a boule a chewy delight also makes for a dense, gummy cake. So, what separates one flour blend from another? There are two main variables that indicate how the flour will behave: the wheat variety and the way it's milled and refined.

First: the journey from wheat stalk to your home flour canister. Industrial milling mainly functions as a refining process, grinding and stripping the wheat kernels of their germ and bran, ensuring that the grain will have a stable shelf life and not spoil. Stone-ground milling, an artisan process coming back in vogue, allows some bran and germ in with the rest of the flour, enhancing its flavor and nutrition but significantly reducing its longevity. The flour bags on your grocery shelves are most likely milled in the industrial manner, but Bob's Red Mill and Arrowhead Mills also offer high-quality stone-ground flour. After the milling, some brands decide to bleach or enrich the flour. (See our label glossary on page 28 for more information on those processes.)

Second: the wheat variety. In a baking world newly saturated with specialty flours—gluten-free, whole-grain, allergy-sensitive—it can be easy to overlook that there's a specific kind of traditional flour you should be buying as well. Depending on the baked good, the first thing you should consider is the gluten protein level of the flour. Looking for soft, melt-in-your-mouth tenderness? Select a soft wheat variety with a low protein percentage, like cake flour or pastry flour. Want a nice chewy sourdough loaf packed with stretchy gluten? Buy bread flour, the flour with the hardest type of wheat and highest protein. For anything that falls in between, reach for the all-purpose flour, a workhorse flour containing a blend of hard and soft wheat and offering a medium gluten level.

Some brands, such as King Arthur Flour, will list the protein level on their various types of flours, clueing you in to exactly what you can expect from the gluten development. Others won't spell it out, but you can refer to our table on page 27 for exact numbers and comparisons between flours on the following page.

Flour isn't one size fits all, but each variety will lead you down a new avenue of baking, whether it's puffed, chewy pretzels or flaky phyllo.

FLOUR BREAKDOWN

	Bread Flour	All-Purpose Flour	Self-Rising Flour	Pastry Flour	Cake Flour
Protein Level	11–13%	10–11%	9–10%	8–9%	7–8%
Wheat Variety	Hard Wheat	Blend of Hard Wheat and Soft Wheat	Soft Wheat	Soft Wheat	Soft Wheat
Characteristics	This high-gluten, high-protein flour yields kneaded dough with a significant chewiness and elasticity.	As the name suggests, this flour will work with most everything, delivering moderate chew to bread and tenderness to cakes and cookies.	Containing salt and baking powder, self-rising flour is slightly lower protein than all-purpose, creating a soft chewiness and a dough that needs no extra leavening	More common in markets outside of the U.S., pastry flour is a lower-protein alternative to all-purpose and is used commonly for baked goods that need flaky crusts, like tarts and pies.	Traditionally bleached (making it more absorbent than other flours) and with the lowest protein percentage, cake flour yields the most tender of crumbs for fluffy cakes.
Best Used For	Breads, pretzels, buns, and cinnamon rolls	Cakes, cookies, quick breads, brownies, and bars	Biscuits, pancakes, muffins, and other quick breads	Pie and tart crusts, pastries, and certain tender cookies	Delicate cakes, like angel food cake or sponge cake

BAKE WITH FLOUR

In this issue, don't miss:

Pastry Flour
Passion Fruit and Lemon Curd Tart, page 35

Bread Flour
Double Vanilla Cream Cheese Braid, page 84

Cake Flour
Angel Food Cake, page 40

All-Purpose,
Guava Jam Cake, page 17

FLOUR LABEL LINGO

Bleached/Unbleached: Bleached flour has been treated with chlorine gas and other chemicals to age the flour faster, creating whiter, softer, more absorbent, and finer-grained flour. Unbleached does not use these specific chemicals.

Enriched: During processing, most flour loses the essential nutrients associated with the bran and germ of the wheat. Some manufacturers add these nutrients (like vitamin B and iron) back into the flour after processing, making it "enriched."

Whole-Grain: This means that the flour you're using—whether it's wheat, spelt, or any other kind of grain—is made using the entire grain, germ and all. Whole-grain flours have a shorter shelf life than other flours because of the inclusion of the oil-rich germ, so it's best to store these in the freezer for up to 6 months.

Pre-Sifted: This flour has been sifted before going into its package, meaning it isn't packed tightly and should come out clump-free. However, during transit, unloading, and time on the shelf, the flour will begin to settle. If a recipe calls for sifted flour, it's best for you to sift it again even if it has a "pre-sifted" label.

A SLICE OF *Paradise*

THIS SUMMER, WE'RE SERVING UP A TASTE OF THE TROPICS WITH VIBRANT PIES THAT CELEBRATE THE FRESH FRUITS AND BRIGHT FLAVORS OF THE ISLANDS, FROM OUR ICEBOX KEY LIME PIE TO A CUSTARDY ROASTED PINEAPPLE AND MANGO MARVEL

PHOTOGRAPHY BY WILLIAM DICKEY
STYLING BY MARY BETH JONES

Icebox Key Lime Pie
page 36

Black Bottom Coconut Pie
page 36

Passion Fruit and Lemon Curd Tart
page 35

Roasted Mango and Pineapple Pie
page 35

PASSION FRUIT AND LEMON CURD TART

Makes 1 (9 inch) tart

This velvety tart strikes a satisfying balance between sweet and tart

4 large eggs (200 grams)
4 large egg yolks (74 grams)
1 cup (200 grams) granulated sugar
¾ cup (180 grams) passion fruit purée*
2 tablespoons (6 grams) lemon zest
¼ cup (60 grams) fresh lemon juice
½ teaspoon (1.5 grams) kosher salt
½ cup (113 grams) unsalted butter, cubed and softened
Pâte Sablée (recipe follows)
Italian Meringue (recipe follows)

1. Place a fine-mesh sieve over a medium bowl; set aside. In another medium bowl, whisk together eggs and egg yolks until well combined; set aside.
2. In a medium saucepan, whisk together sugar, passion fruit purée, lemon zest and juice, and salt. Cook over medium-low heat until sugar is dissolved and mixture begins to steam. (Do not boil.) Pour hot passion fruit mixture into egg mixture in a slow, steady stream, whisking constantly. Return mixture to saucepan. Cook, stirring slowly and constantly in a figure eight motion with a silicone spatula, until curd is thickened and can coat the back of a spoon and an instant-read thermometer registers 180°F (82°C) and 182°F (83°C), 10 to 12 minutes.
3. Press curd through prepared sieve into bowl, discarding solids. Stir in butter, 1 to 2 cubes at a time, letting each cube melt before adding the next. Pour curd into prepared Pâte Sablée. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Chill until set; refrigerate at least 4 hours and freeze for 30 minutes Alternatively, refrigerate for 24 hours.
4. When ready to serve, top with Italian Meringue. Using a handheld kitchen torch, carefully brown meringue. Serve immediately.

**We used Canoa Passion Fruit Purée, available at Latin American food stores or online.*

Pâte Sablée

Makes 1 (9 inch) crust

½ cup (113 grams) unsalted butter, softened
⅓ cup (40 grams) confectioners' sugar
1 tablespoon (3 grams) lemon zest
½ teaspoon (1.5 grams) kosher salt
1 large egg yolk (19 grams)
1½ cups (188 grams) pastry flour

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 1 minute. Add confectioners' sugar, zest, and salt, and beat until smooth, about 1 minute. Add egg yolk, and beat until combined, about 1 minute. Add flour in two additions, beating just until combined.
2. Turn out dough onto a lightly floured surface, and gently knead 3 to 4 times. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for 1 hour.
3. Preheat oven to 325°F (170°C).
4. On a lightly floured surface, roll dough into an 11-inch circle, about ¼ inch thick. Transfer to a 9-inch round tart pan, gently pressing into bottom and completely up sides Trim excess dough. Freeze until hardened, about 10 minutes.
5. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
6. Bake until edges are light golden brown, about 30 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more. Let cool completely on a wire rack.

Italian Meringue

Makes 4 cups

1¼ cups (250 grams) granulated sugar
⅓ cup (80 grams) water
½ cup (120 grams) pasteurized egg whites (about 3), room temperature

1. In a small saucepan, heat sugar and ⅓ cup (80 grams) water over high heat until an instant-read thermometer registers 240°F (116°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form. With mixer running, slowly pour in hot sugar syrup. Increase mixer speed to high, and beat until bowl is cool to the touch, about 7 minutes. Use immediately.

ROASTED MANGO AND PINEAPPLE PIE

Makes 1 (9 inch) deep d sh pie

Smoky mango and bright pineapple unite in this tangy custard pie.

3 large mangos (1,800 grams), peeled, seeded, and cut into large pieces
3 (¾-inch-thick) fresh pineapple rings (249 grams)
¼ cup (85 grams) plus 2 tablespoons (42 grams) honey, divided
2 tablespoons (30 grams) fresh orange juice
2 tablespoons (28 grams) unsalted butter, melted
1½ tablespoons (27 grams) vanilla bean paste, divided
½ cup (100 grams) granulated sugar
½ cup (110 grams) firmly packed light brown sugar
2 teaspoons (1 gram) grated fresh ginger
1½ cups (360 grams) whole buttermilk
⅓ cup (42 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
Vanilla Bean Piecrust (recipe follows)
6 large eggs (300 grams), room temperature
¼ cup (57 grams) unsalted butter, cubed and softened
Fresh mango, fresh pineapple, and sweetened whipped cream, to serve

1. Preheat oven to 400°F (200°C). Line a rimmed quarter sheet pan with foil.
2. Place mango and pineapple on prepared pan. In a small bowl, whisk together 2 tablespoons (42 grams) honey, orange juice, melted butter, and ½ tablespoon (9 grams) vanilla bean paste. Brush fruit with half of honey mixture.
3. Bake for 30 minutes. Brush with remaining honey mixture, and bake 10 minutes more. Let cool slightly.
4. In the container of a blender, place roasted mango pieces; process until smooth. Measure 2 cups (480 grams) purée. In same container, place roasted pineapple and any remaining juice from pan; process until smooth. Measure ½ cup (130 grams) purée.
5. Return both purées to container, and process until combined. Add sugars, ginger, remaining ¼ cup (85 grams) honey, and remaining 1 tablespoon (18 grams) vanilla bean paste; process until smooth and uniform in color. Add buttermilk, blending to combine. Blend in flour and salt
6. Preheat oven to 425°F (220°C).
7. Roll chilled Vanilla Bean Piecrust dough to 3⁄16-inch thickness, about 15 inches in diameter. Transfer to a 9-inch deep-dish glass pie plate, pressing into bottom and completely up sides. Trim excess dough to
½ inch beyond edge of plate. Fold edges under, and crimp as desired. Prick dough all over with a fork. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
8. Bake for 15 minutes. Carefully remove paper and weights. Bake until crust looks dry, about 5 minutes more. Remove from oven. Reduce oven temperature to 325°F (170°C).
9. In a large saucepan, heat purée mixture over medium-low heat until steaming. In a large bowl, whisk eggs. Carefully add half of hot purée mixture to eggs, whisking constantly.

Return mixture to saucepan. Cook, stirring constantly, until mixture starts to thicken and an instant-read thermometer registers 160°F (71°C).
10. Press mixture through a fine-mesh sieve, discarding solids. Add softened butter, a few pieces at a time, stirring slowly with a spatula until combined after each addition. Pour filling into warm crust.
11. Bake until edges are set but center still jiggles slightly and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C), about 55 minutes. Let cool to room temperature. Cover and refrigerate for at least 4 hours or overnight. Serve with mango, pineapple, and whipped cream.

Vanilla Bean Piecrust

Makes 1 (9-inch) deep-dish crust

- **2½ cups (313 grams) all-purpose flour**
- **2 tablespoons (24 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup plus 2 tablespoons (198 grams) cold unsalted butter, cubed**
- **6 tablespoons (90 grams) ice water**
- **1 tablespoon (18 grams) vanilla bean paste***

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly.
2. In a small bowl, combine 6 tablespoons (90 grams) ice water and vanilla bean paste. With processor running, pour vanilla mixture through food chute in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.)
3. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

**We used Heilala Pure Vanilla Bean Paste.*

ICEBOX KEY LIME PIE

Makes 1 (9-inch) deep-dish pie

Classic Key lime pie gets a spicy upgrade with our Gingersnap Crust flecked with crystallized ginger.

- **1½ cups (360 grams) coconut cream**
- **½ cup (120 grams) Key lime juice**
- **8 ounces (225 grams) cream cheese, softened**
- **1 cup (120 grams) confectioners' sugar**
- **½ cup (120 grams) crème fraîche**
- **¾ cup (180 grams) heavy whipping cream**

Gingersnap Crust (recipe follows)
Garnish: fresh limes

1. In a small bowl, whisk together coconut cream and Key lime juice; set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-high speed until creamy, about 3 minutes. Add confectioners' sugar and crème fraîche, beating until smooth. With mixer on low speed, add coconut-lime mixture, beating to combine. Transfer to a large bowl; set aside.
3. Using the whisk attachment, beat cream at medium-high speed until stiff peaks form. Add one-third of whipped cream to cream cheese mixture, and whisk until smooth. Whisk in remaining whipped cream. Spoon mixture into prepared Gingersnap Crust until mixture is even with top of crust. Freeze for at least 4 hours or overnight.
4. Let pie stand at room temperature for 15 minutes before serving. Garnish with limes, if desired

Gingersnap Crust

Makes 1 (9-inch) deep-dish crust

- **2¾ cups (358 grams) ground gingersnap cookies**
- **¼ cup plus 3 tablespoons (99 grams) unsalted butter, melted**
- **3 tablespoons (42 grams) firmly packed light brown sugar**
- **3 tablespoons (33 grams) crystallized ginger, finely chopped**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, stir together all ingredients. Firmly press mixture into bottom and completely up sides of a 9-inch deep-dish pie dish.
3. Bake for 10 to 12 minutes. Let cool completely.

BLACK BOTTOM COCONUT PIE

Makes 1 (9-inch) deep-dish pie

With an indulgent chocolate bottom, this deep-dish twist on coconut cream pie is a coconut tour de force.

- **8 ounces (225 grams) cream cheese, softened**
- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **⅓ cup (80 grams) full-fat coconut milk**
- **¾ cup (180 grams) heavy whipping cream**
- **¼ teaspoon (1 gram) coconut extract**
- **1 cup (60 grams) sweetened shredded coconut**

Ganache (recipe follows)
Coconut Shortbread Crust (recipe follows)
Coconut Whipped Cream (recipe on page 43)
Garnish: toasted sweetened shredded coconut

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-high speed until creamy, about 3 minutes. Add condensed milk and coconut milk, beating until smooth. Transfer cream cheese mixture to a large bowl; set aside.
2. Using the whisk attachment, beat cream and coconut extract at medium-high speed until stiff peaks form. Add one-third of whipped cream to cream cheese mixture, and whisk until smooth. Whisk in remaining whipped cream. Fold in coconut.
3. Pour prepared Ganache into bottom of prepared Coconut Shortbread Crust. Freeze until set, about 5 minutes. Spoon coconut cream mixture over Ganache until coconut cream is even with top of crust. Freeze for at least 4 hours or overnight.
4. Let pie stand at room temperature for 15 minutes before serving. Top with Coconut Whipped Cream. Garnish with coconut, if desired.

Ganache

Makes about 1 cup

- **⅔ cup (113 grams) chopped 60% cacao dark chocolate**
- **½ cup (120 grams) heavy whipping cream**

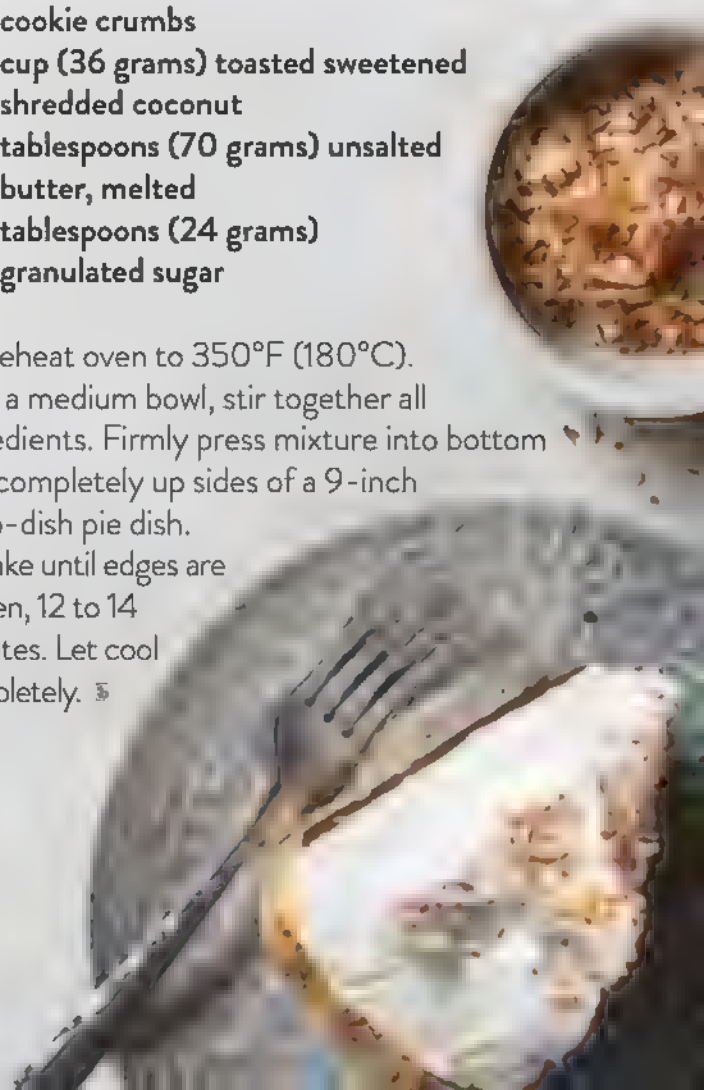
1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, bring cream to a simmer over medium-low heat. Pour hot cream over chocolate; let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until fully combined. Use immediately.

Coconut Shortbread Crust

Makes 1 (9-inch) deep-dish crust

- **2¾ cups (303 grams) vanilla shortbread cookie crumbs**
- **½ cup (36 grams) toasted sweetened shredded coconut**
- **5 tablespoons (70 grams) unsalted butter, melted**
- **2 tablespoons (24 grams) granulated sugar**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, stir together all ingredients. Firmly press mixture into bottom and completely up sides of a 9-inch deep-dish pie dish.
3. Bake until edges are golden, 12 to 14 minutes. Let cool completely.



the essential...

ANGEL FOOD CAKE

PHOTOGRAPHY BY WILLIAM DICKEY
STYLING BY CAROLINE BLUM

FROM PICKING YOUR PAN TO WHIPPING YOUR EGG WHITES, WE GUIDE YOU THROUGH THE PROCESS OF RECREATING THE ULTIAMTE AMERICAN SPONGE CAKE

First printed in *The Kentucky Housewife* in 1839, Lettice Bryan's "White Sponge" was the American entry into the global sponge cake canon: a snow-white cake supported by whipped egg whites, and with more sugar than flour and completely fat-free. Over the years, this delicate cake benefited from a few handy inventions—like energy-saving rotary egg beaters—and would go on to take the U.S. home baking scene by storm, heralded as the most ethereal of cakes, or food fit for angels. The angel food cake was born.

While a simple dessert in appearance, the path to angel food cake has an involved process that can be tricky to navigate. A lot can go wrong with this finicky sponge: The egg whites can lose volume during folding; the cake can deflate during cooling; even the way you cut the cake could ruin the airy texture. But if you stick to our foolproof recipe and tried-and-true technique, you'll be reminded of all the things that can go right with this beloved American classic.

ANGEL FOOD CAKE

Makes 1 (10-inch) tube cake

As fine and fluffy as cotton, this ring-shaped sponge cake is a recipe for the ages. The ideal pillowy bed for macerated fruit and cream, it's the epitome of sweet understated perfection.

- **1½ cups (188 grams) bleached cake flour**
- **2 cups (400 grams) granulated sugar, divided**
- **2 cups (480 grams) egg whites, room temperature (from about 14 large eggs)**
- **1 teaspoon (3 grams) cream of tartar**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 teaspoons (8 grams) vanilla extract**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, sift together flour and 1 cup (200 grams) sugar. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy, about 1 minute. Slowly add remaining 1 cup (200 grams) sugar. Increase mixer speed to high; immediately add cream of tartar and salt. Add vanilla, and beat until soft peaks form, about 2 minutes.
4. Transfer egg white mixture to a large bowl. Using a large balloon whisk, fold in flour mixture in 4 additions just until combined. Gently spread batter into an ungreased 10-inch removable-bottom tube pan. Run a knife through batter to remove any air pockets, and smooth top.
5. Bake until cake is firm to the touch and an instant-read thermometer inserted near center registers 205°F (96°C) to 210°F (99°C), about 40 minutes. Immediately invert pan (onto a bottle if needed; see page 42 for reference), and let cool completely. Using an offset spatula, loosen cake from sides and bottom of pan. Invert onto a cake plate.

CITRUS VARIATION

Try the original recipe with a bright kiss of citrus. Substitute **1 tablespoon (15 grams) fresh lemon juice** for vanilla extract. Fold in **2 tablespoons (6 grams) lemon zest** (about 2 lemons) with last addition of flour mixture.

MINI CHOCOLATE ANGEL FOOD CAKES

Makes 6 mini tube cakes

When nothing will do but the rich notes of cocoa, turn to these mini chocolate cakes. Baked into perfect individual portions, we like to serve this almond-accented treat with Peach Compote and Coconut Whipped Cream (recipes on page 43).

- **½ cup (63 grams) bleached cake flour**
- **1 cup (200 grams) granulated sugar, divided**
- **⅓ cup plus 1 tablespoon (30 grams) Dutch process cocoa powder**
- **1 cup (240 grams) egg whites, room temperature (from about 7 large eggs)**
- **1 teaspoon (3 grams) cream of tartar**
- **¼ teaspoon kosher salt**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, sift together flour, ½ cup (100 grams) sugar, and cocoa. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy, about 30 seconds. Slowly add remaining ½ cup (100 grams) sugar. Increase mixer speed to high; immediately add cream of tartar and salt. Add extracts, and beat until soft peaks form, about 1 minute.
4. Transfer egg white mixture to a large bowl. Using a large balloon whisk, fold in flour mixture in 4 additions just until combined. Gently spread batter into an ungreased 6-well mini tube pan.
5. Bake until cakes are firm to the touch, about 15 minutes. Immediately invert pan (onto bottles if needed), and let cool completely. Using an offset spatula, loosen cakes from sides of wells, and invert pan.

PRO TIP

To keep from squishing down your cake during slicing, be sure to use a serrated knife to cut through cleanly without compressing

Use Up Your Yolks

APPLY YOUR SURPLUS EGG YOLKS TO THESE FOUR CUSTARD-FORWARD RECIPES

Lemon Curd
A versatile sauce if there ever was one, this creamy citrus spread (page 43) is as at home on a slice of toasted milk bread as it is filling a crisp, buttery tart shell

Cured Egg Yolks for Ceylon Snickerdoodles
The rich custard center of the Ceylon Snickerdoodles (page 24) from Chicago's The Bakery at Fat Rice requires cured duck yolks, or, for our home baker-friendly adaptation, cured chicken egg yolks. So, save a few of your leftover egg yolks for this curing process

Pastry Cream for Malasadas
Apply six of your leftover egg yolks to create the passion fruit-scented pastry cream that fills Alana Kysar's addictive recipe for Portuguese doughnuts (page 104). You'll have zero regrets.

Brandy Crème Anglaise
Like a loose-set version of boozy ice cream, our recipe for Brandy Crème Anglaise uses five egg yolks and is a dreamy topping that elevates everything from a fresh bowl of berries to, yes, a slice of Angel Food Cake. Find the recipe at *bakefromscratch.com/brandy-creme-anglaise*.

Mini Chocolate Angel Food Cakes, page 40, with Peach Compote and Coconut Whipped Cream, page 43

ANGELIC TECHNIQUE

USE OUR STEP-BY-STEP GUIDE TO MASTER THE ANGEL FOOD CAKE PROCESS, FROM BATTER TO BAKE

Beat egg whites until foamy, about 1 minute. With mixer still running, add first addition of sugar, followed by cream of tartar, salt, and vanilla. The sugar and cream of tartar will help stabilize the egg whites during whipping

Continue to whip your egg white mixture until just at the soft-peak stage. If the mixture becomes too stiff, it'll be difficult to fold in the sifted ingredients, which will cause egg whites to deflate.

Add the remaining dry ingredients to the whipped egg whites in four additions, gently folding the ingredients in with a balloon whisk. We opt for a whisk to keep minimal air disruption, but a silicone spatula will work as well.

Spoon batter into prepared pan and cut through the batter with a smooth knife, removing any hidden air pockets. Smooth the top with a spatula; any ridges or imperfections will become raised during baking

If your pan doesn't have prongs to support it, rest it on the narrow neck of a full glass bottle. (We used a wine bottle). You turn the pan upside down to ensure that your freshly baked cake doesn't sink when cooling.

Once cake has completely cooled, carefully run an offset spatula along the sides of the pan. Separate the bottom piece and run the spatula along the inner rim and bottom to cleanly release cake from pan.

Tube Pan Checklist

THESE ARE THE QUALITIES YOU SHOULD LOOK FOR WHEN DECIDING WHICH TUBE PAN SHOULD TAKE THE HALO . . . ER, CROWN

Removable Bottom: In order to keep our golden crust intact, we opt for a pan that has a removable bottom. You can bake angel food cake in a tube pan without a removable bottom, but you'll risk peeling off that faintly golden cake coat on top of the cake.

Not Nonstick: To get that signature angel food cake height, your egg-white heavy batter needs tall-sided cake pan walls to climb up. If it's a nonstick pan, the egg whites will have a tough time, well, sticking and won't have that extra level of lift.

Prong Supports: Consider this more of a bonus rather than a make-or-break detail. Tube pans with little prongs on the top of the pan will help support your cake pan when you have to turn it for the cake's cooling process—no wine bottle needed.

Our Traditional Pick: Nordic Ware Natural Aluminum Commercial 2-Piece Angel Food Pan, available at *nordicware.com*.

Our Mini Angel Food Cake Pan Pick: Nordic Ware Mini Angel Food Cake Pan, available at *nordicware.com*.

THE BEST OF THE REST

MIX AND MATCH THESE FRUITY, CREAMY RECIPES TO COMPLETE YOUR ANGEL FOOD CAKE DREAMS

VANILLA MACERATED STRAWBERRIES

Makes about 3 cups

The classic fruit complement to Angel Food Cake. What more could you want?

- **3 cups (441 grams) hulled and sliced fresh strawberries**
- **2 tablespoons (24 grams) granulated sugar**
- **2 teaspoons (12 grams) vanilla bean paste**
- **1 teaspoon (4 grams) vanilla extract**

1. In a medium bowl, toss together all ingredients. Let stand, stirring occasionally, until sugar is dissolved and a syrup is created, about 20 minutes.

BLUEBERRY BALSAMIC COULIS

Makes about 2¼ cups

In this jammy accompaniment, plump fresh blueberries are tempered by the acidic sweetness of balsamic vinegar.

- **2⅔ cups (452 grams) fresh blueberries**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) fresh lemon juice**
- **2 tablespoons (30 grams) balsamic vinegar**

1. In a medium saucepan, stir together blueberries, sugar, and lemon juice. Cook over medium heat, stirring occasionally, until sugar is dissolved. Gently mash blueberries. Stir in vinegar, and bring to a boil. Remove from heat, and let cool slightly. Transfer to the container of a blender, and blend on low speed until smooth.

PEACH COMPOTE

Makes about 2½ cups

Boozy, nutty, and fruity, this stone fruit stunner will become your new favorite use for amaretto.

- **3⅔ cups (824 grams) sliced fresh peaches (about 6 medium peaches)**
- **⅔ cup (133 grams) granulated sugar**
- **¼ teaspoon kosher salt**
- **¼ cup (60 grams) water**
- **3 tablespoons (45 grams) amaretto**
- **2 tablespoons (30 grams) fresh lemon juice**

1. In a large saucepan, fold together peaches, sugar, and salt until peaches are evenly coated. Add ¼ cup (60 grams) water, amaretto, and lemon juice, stirring to combine. Cook over medium heat, stirring frequently, until sugar is dissolved and mixture starts to boil. Boil until liquid is reduced and thickens to desired consistency, about 18 minutes.

VANILLA CHANTILLY CRÈME

Makes about 2 cups

For old-school finesse, finish off your Angel Food Cake with generous scoops of this cloud-like, vanilla-scented cream

- **1 cup (240 grams) heavy whipping cream, chilled**
- **1 teaspoon (6 grams) vanilla bean paste**
- **1 teaspoon (4 grams) vanilla extract**
- **3 tablespoons (21 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the whisk attachment, combine cream, vanilla bean paste, and vanilla extract. With mixer on high speed, slowly add confectioners' sugar, beating until stiff peaks form. Cover and refrigerate until ready to serve.

LEMON CURD

Makes about 2½ cups

If you're looking to up the sunshine level of any dessert, look no further than this velvety citrus curd. For a visual guide to turning out the perfect creamy curd, turn to page 111.

- **4 large eggs (200 grams)**
- **4 large egg yolks (74 grams)**
- **1 cup (200 grams) granulated sugar**
- **2 tablespoons (6 grams) lemon zest**
- **1 cup (240 grams) fresh lemon juice**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, cubed**

1. Place a fine-mesh sieve over a medium bowl; set aside. In another medium bowl, whisk together eggs and egg yolks until well combined; set aside.
2. In a medium saucepan, whisk together sugar, lemon zest and juice, and salt. Cook over medium-low heat until sugar is dissolved and mixture begins to steam. (Do not boil.) Pour lemon mixture into egg mixture in a slow, steady stream, whisking constantly. Return mixture to saucepan. Cook, stirring slowly and constantly in a figure eight motion with a silicone spatula, until curd is thickened and can coat the back of a spoon and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C), 10 to 12 minutes.
3. Press curd through prepared sieve into bowl, discarding solids. Stir in butter, 1 to 2 cubes at a time, letting each cube melt before adding the next. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until well chilled and set, at least 2 hours.

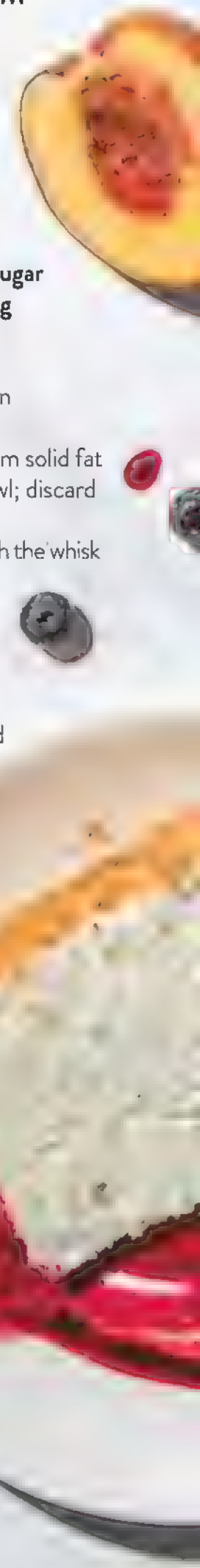
COCONUT WHIPPED CREAM

Makes about 2¾ cups

The rich upper cream of full-fat coconut milk becomes the fluffy base of this tropical topper.

- **1 (13.5-ounce) can (400 grams) full-fat coconut milk**
- **¼ cup (30 grams) confectioners' sugar**
- **1 cup (240 grams) heavy whipping cream, chilled**

1. Place unshaken coconut milk can in refrigerator overnight.
2. Open can of coconut milk, and skim solid fat from top and bottom into a small bowl; discard thin coconut liquid.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat coconut cream and confectioners' sugar at high speed until smooth and light, about 2 minutes. Transfer to a small bowl; set aside.
4. In mixer bowl, beat cream at high speed until soft peaks form. Add whipped coconut milk, and beat until stiff peaks form. Cover and refrigerate until ready to use.



Bermudaful BAKING

BERMUDA MAY BE POSTCARD-PERFECT, BUT THERE'S MORE TO THIS SUBTROPICAL SMATTERING OF ISLANDS THAN SPARKLING PINK SANDS AND TURQUOISE TIDES. WE TRAVERSE THE FISHHOOK-SHAPED ISLAND NATION FROM TIP TO TAIL TO BRING YOU THE MUST-VISIT BAKERIES (AND WHAT TO TRY AT EACH) FOR AN AUTHENTIC BERMUDA EXPERIENCE.

BY SOPHIA JONES
PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE AND ROHAN SHASTRI

Carved out by 10,000 years of Atlantic waves, Bermuda's coastline is an array of sweeping crescents of pink-flecked sand, towering palms, and crystal clear ocean-fed lagoons. Beyond the shore, centuries-old pastel-colored cottages dot the lush hillsides, and hibiscus and oleanders drape the byways in bold pink blooms.

Bermuda is a kaleidoscope of color and life, and its baking culture is no exception. While you may be drawn to this island for the gleaming waters and vibrant vistas, you'll leave blown away by the baked goods. Sink your teeth into a warm slice of rich gingerbread, a cheesy scone made with sweet Bermuda onion, or a Bermudian fish sandwich piled high with fried fish, tomato, lettuce, and tartar sauce on raisin bread (more on that later). To fully experience Bermuda, you have to taste it. That's where we come in. You probably won't travel to Bermuda solely for a bakery tour, but while you're there, you should enjoy the most epic baked goods the island has to offer.

One hundred thirty-eight islands make up this subtropical archipelago, stretching 22 miles long and about a mile across, and we're covering all of it. Only about 655 miles due east of Cape Hatteras, North Carolina, Bermuda is a convenient 90-minute or two-hour flight from most major airports in the eastern United States. It is split up into nine parishes, including St. George's (the "tip" in the East End, where our bakery tour starts), Devonshire, Hamilton, Paget, Smith's, Pembroke, Southampton, Warwick, and Sandys (at the West End's "tail," where we'll finish up).

From the ooey-gooey cinnamon buns in the East End to the ultimate rum cake in the West End, there is an all-around standard of excellence when it comes to Bermudian baking. The homemade breads and cake slices sold in gas stations are as delicious as the ones spotlighted on the menus of five-star restaurants, and you can barely make it a mile without running into another must-visit bakery. It's rare to come across a Bermudian who didn't grow up elbows-deep in flour, baking with loved ones. Almost every baker, professional or hobbyist, bakes from generations-old family recipes that utilize locally made ingredients and fresh seasonal produce, like loquats, grapefruit, and bananas. While most claim their banana bread is "the best on the island," Bermudian bakers are gracious and humble in their work, just as they are in all aspects of life. Professional training and accolades aren't as

important in Bermudians' no-frills, no-fuss approach. From-scratch baking is in their blood.

The baked goods of Bermuda embody all that the island is: a dynamic confluence and celebration of cultures from around the world. Bermuda does not have an indigenous people, and the population is diverse and eclectic with many of African, English, Caribbean, Portuguese, and Native American descent. Bermudians have created their own national identity. Settled by the English in 1609, Bermuda remains a British Overseas Territory, and you'll see British traits laced throughout Bermudian culture, from the bright red public telephone booths in the Royal Naval Dockyard to mincemeat pie and hot cross buns. Yet Bermudians have created their own traditions surrounding these raisin-filled buns. During the two weeks leading up to Easter, hot cross buns are sold by the dozen in bakeries across the island. Every Good Friday, residents and visitors convene on beaches to fly homemade kites, eat fish cakes, and participate in hot cross buns competitions.

Raisin bread may not be distinct to Bermuda either, but using it to make a fish sandwich is. Served in both local beachside dives and formal restaurants, this dish in itself is worth booking a flight to Bermuda. There is a fierce debate over who serves the best. We like Art Mel's Spicy Dicy in Hamilton (go for "the works"), the dockside New Woodys Sports Bar & Restaurant in Sandy's Parish, and Devonshire Parish's Seaside Grill. Some Bermuda eateries offer their fish sandwiches on whole wheat bread, too, but we suggest going for the raisin bread. And, of course, washing it down with a ginger beer. (See page 63 for a closer look into Bermudian bread culture.)

One of the island's most precious exports, rum is used in a slew of Bermudian breads and desserts, but rum cake remains the most celebrated. The concept of a cake soaked in rum can be linked back to the hard biscuits dipped in the rum ration or "tot" and given to sailors on British Royal Navy ships. While rum cake is popular in many tropical and subtropical regions, like Jamaica and the Caribbean, Bermuda's rum cakes are special because of the spirit they're soaked in: Gosling's Black Seal Rum.

Gosling's, which has been the island's premier rum distiller since 1857, played a major role in making it the island's signature spirit. Gosling's rums are also featured in two of Bermuda's classic cocktails, the fruity rum swizzle, made with pineapple and orange juice, and the Dark 'n Stormy, a highball cocktail made with Gosling's

East Somerset Bridge, connecting Somerset Island to the westernmost part of the main island

The Bermudian Fish Sandwich

Lili Bermuda Perfumery

Black Seal Rum and ginger beer, another Bermuda-made beverage. (Turn to page 87 for our rum cake takes on both of these cocktails!) High-quality rum not only gives Bermuda's rum cakes exceptional flavor but also an exceptionally long shelf life (up to six months), making them great souvenirs. See page 62 for the best spot to get your Bermudian rum cake.

Traditionally served as a side dish during holiday meals and inspired by the Filipino cassava cake, cassava pie is another Bermudian crowd favorite. The interesting savory-sweet dish features a pound cake-like batter made with cassava root, also known as yuca, and savory chicken or pork baked into the center. Bermudian tip? Slices are even tastier fried in the skillet with a little butter.

After you have satisfied your sweet tooth, Bermuda offers a myriad of exciting activities to partake in year-round. Explore by land: in a bus or taxi, atop a scooter or bike, or, our personal favorite, in a Twizy (an electric car outfitted with two cockpit-style seats). Opt for the nautical route with a scenic ferry ride, sailing trip, or scuba dive.

The best way to take in Bermuda is by chatting with the locals because the real spirit of the island lies in its people. Bermudians exude a warm blend of Old-World European charm and island swagger. Civility is valued. Drivers honk at each other in greeting, and everyone makes time for small talk. Strangers will greet you like an old friend and may even invite you over for cocktails and carrot cake if you strike up a conversation. The majority of the 65,000 residents are eager to share the stories from their home, embracing visitors and each other—except for one weekend every summer during the annual Cup Match cricket tournament when the island stands still and divides between the two rivals, St. George's Cricket Club and Somerset Cricket Club.

Late in the evening, when the only remnants of the day's fresh cakes and breads are a smattering of crumbs, visitors and locals alike clink their glasses of rum and say cheers to this enchanting, ever-changing island. While it's impossible to define this island's magnetic mystique, we know one thing for certain: Once you get a taste of the "Bermudaful" life, it stays with you forever. Let's dive in.

Tucker's Farm is home to a small herd of dairy goats. Most consider owner and cheesemaker James Tucker to be the guy who brought goat cheese to Bermuda. Available at most grocery stores and farmers' markets, his "fresh cheese" is the most popular and Bermudian bakers' cheese of choice.

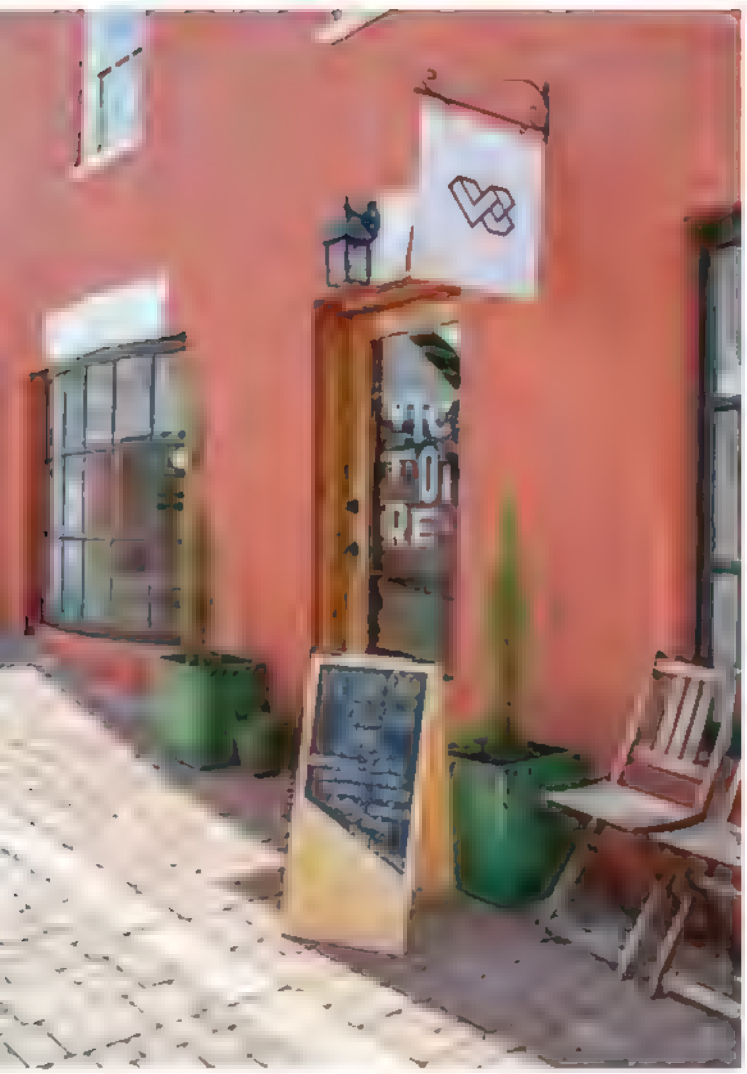
View of Castle Harbour from the Rosewood Bermuda at Tucker's Point in Hamilton Parish, where the *Bake from Scratch* team stayed during our production trip

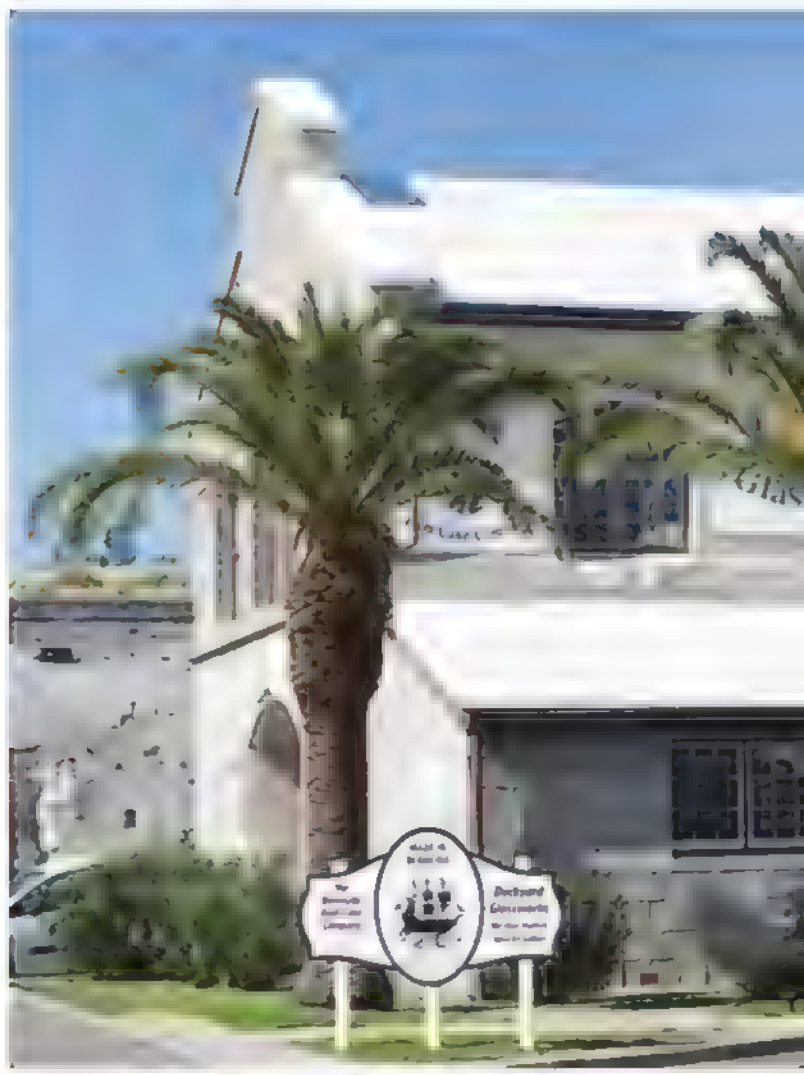
The moongate, a hallmark of Bermuda

BAKERY *Bucket List*

FROM A PORTUGUESE CAFÉ IN THE CAPITAL CITY TO A RUM CAKE FACTORY IN THE ROYAL NAVAL DOCKYARDS, HERE ARE THE TOP 15 SPOTS MAKING WAVES IN BERMUDA'S BAKING SCENE

1. , Victo're Café + Cycle Club / Sweet + Kind Bakery, Sweet P at Lili Bermuda Perfumery, Sweet SAAK Bakery
2. Windybank Farm/Bouquet Garni Gourmet Foods
3. Salty Lime Café
4. Café Acoreano, Crow Lane Bakery, Glaze Bakery-Café, The Pie Factory
5. D'Angelini's Café, Tne Supermart
6. Tuck Shop Desserts & General Store
7. The Bridge Trading Post
8. De Island Shack
9. Bermuda Rum Cake Company





EAST Bermuda's heritage comes to life in quaint St. George's at the eastern tip of the island. Home to the island's first permanent settlement and former capital dating back to 1612, St. George's is now a UNESCO World Heritage site. Storytellers in period costumes guide groups through the cobblestone streets and perform live 17th-century reenactments. Behold the ruins of the island's (and some of the world's) oldest churches and forts—there are 90 island-wide.

VICTOIRE CAFÉ + CYCLE CLUB / SWEET + KIND BAKERY

1 Water St., St. George's
@victoirecafe | sweetandkindbakery.squarespace.com

Victoire Café + Cycle Club is the island's trendiest new coffee shop. Serving up top-notch brews and a smorgasbord of Scandinavian treats (owner Tyler Simmons' mom is Swedish), the light-flooded, minimalist space has quickly become a hub for those biking Bermuda. Sweet + Kind Bakery founder Nea Pantry bakes the Kladdkaka cupcakes (Swedish chocolate cake), Drommar (Swedish Dream Cookies), and cardamom cookies (our favorite) offered in the café. Find Nea's guilt-free baked goods at Italian coffee shop Milan Milan and Windybank Farm Market on Fridays and Saturdays.

AFTERNOON HIGH TEA AT LILI BERMUDA PERFUMERY

5 Queen St., St. George's
lilibermuda com

Sweet P, the exclusive caterer for Lili Bermuda Perfumery, offers afternoon tea in the gardens of the island's perfumery located in the historic, beautifully restored Stewart Hall. Every Wednesday and Saturday from 1 p.m. to 4 p.m., Sweet P founder Paula Hayward serves a tiered stand brimming with both savory items and delicate desserts alongside an assortment of freshly brewed Harney & Sons Tea. In the quaint, light-dappled courtyard, enjoy finger sandwiches, petit fours, pink Champagne cake frosted in raspberry buttercream, banana cake with passion fruit buttercream, and coconut and coriander butter cake topped with fresh curd made with the fruit from the lemon tree shading the table. Guests rave about Paula's scones served with local honey, jam, and Chantilly cream. Be sure to arrive on time because they are best warm and fresh from the oven, she says. After dining, tour the perfumery and shop for Lili Bermuda perfumes developed on-site and bottled by hand. Visit the website for details on how to book today.

SWEET SAAK BAKERY

16 York St., St. George's
sweetsaak com

Sweet SAAK is Bermuda's quintessential family-run bakery. "SAAK" is an acronym from the initials of the four siblings who run it. At the helm is founder and head baker Kamilah Cannonier, who opened the first Sweet SAAK in 2012. The Hamilton pop-up shop, opened in August 2017 in a light pink building on Court Street, sees as much traffic as the bakery headquarters in St. George's. With warm smiles, a host of indulgent sweets, and a motto of "Welcome to the Family," the pink apron-sporting bakers of Sweet SAAK spread the love to all those who visit. The in-store menus change daily, but you'll always find a grand selection of sweet breads, gingerbread, apple turnovers, cookies, scones, and cakes galore. Sweet SAAK's all-star item, the cinnamon buns, are offered only on Wednesday, Saturday, and Sunday. Developed by Kamilah's brother, the mammoth masterpieces are 6 inches in diameter with a neat cinnamon swirl spiraling out from the center and smothered in icing. Even locals trek across the island for these sticky, sculptural buns, which are also offered in a convenient miniature size that you can pop in your mouth like candy. For Sunday brunch—a cherished hours-long island-wide affair—Sweet SAAK makes a mind-blowing cinnamon bun French toast.

Kamilah Cannonier and her daughter in the Hamilton location

CENTRAL

The energy is palpable in the globally sophisticated capital city of Hamilton in Pembroke Parish. With tidy streets lined with colorful shops, the city offers a dose of cosmopolitan culture with a variety of options for dining and nightlife, too. Take a stroll down Front Street with businessmen dressed in Bermuda shorts and knee-high socks and white-wigged justices headed to court. All ferry routes depart from the ferry terminal on this street, too. Observe art from around the world inside the Bermuda National Gallery in Hamilton City Hall or in the 134-year-old Hamilton Princess & Beach Club. Relax on the pristine beaches lining Bermuda's northern and southern shores. Explore the quintessential harbor town of Flatts Village, one of the oldest settlements in Bermuda and home to the Bermuda Aquarium, Museum & Zoo.

BOUQUET GARNI GOURMET FOODS

3 Windybank, Middle Road, Smith's Parish
@windybankfarmbda

Julie Grayston-Smith and her Olympic sailor husband, Malcolm Smith, are the faces of Windybank Farm. Tucked away on a hillside, the seven acres of verdant land teem with banana patches, citrus groves, loquat trees, vegetable gardens, and chicken coops. During the open-air Windybank Farm Market held at the farm every Friday and Saturday, the Smiths have around 500 people come through. Through a homespun operation she's dubbed Bouquet Garni, Julie uses the farm's fresh ingredients to create bottled products like chutneys, dips, and flavored oils. But it's her baked goods, from savory breads to hefty banana brownies, that people can't get enough of. Her banana snickerdoodles (recipe below!) sell out every weekend. Julie recommends that all island visitors go to a market. "They offer a great opportunity to interact with local Bermudians," she says. "Get off the beaten tourist track. Source out something local and take it home with you." Visit the Windybank Farm Market year-round on Fridays from 2:30 p.m. to 6 p.m. or Saturdays from 6 a.m. to 1 p.m.

BERMUDA BANANA SNICKERDOODLES

Makes 24 cookies

Recipe Development by Julie Grayston-Smith

Try adding in some dark chocolate chips or nuts to this cookie dough for extra flavor and texture.

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (400 grams) granulated sugar, divided**
- **1 teaspoon (4 grams) pure vanilla extract**
- **2 large eggs (100 grams)**
- **¾ cup (196 grams) banana purée (about 3 small bananas)**
- **4½ cups (563 grams) all-purpose flour**
- **2½ teaspoons (6 grams) cream of tartar**
- **1½ teaspoons (7.5 grams) baking soda**
- **¼ teaspoon sea salt**
- **1 heaping tablespoon (11 grams) plus ¼ teaspoon ground cinnamon, divided**

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the container of a blender, blend bananas until they reach a smooth consistency. Set aside
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1½ cups (300 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in vanilla. Add eggs, one at a time, beating well after each addition. Beat in banana purée.
4. In a large bowl, sift together flour, cream of tartar, baking soda, and salt. Stir in ¼ teaspoon cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. (Dough will be slightly sticky.)
5. In a small bowl, stir together remaining ½ cup (100 grams) sugar and remaining 1 heaping tablespoon (6 grams) cinnamon.
6. Roll dough into 2-inch balls (57 grams each), and roll in cinnamon sugar. (Dip fingers in flour when forming dough balls so dough does not stick to fingers.) Place 1½ to 2 inches apart on prepared pans.
7. Bake until puffed and lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 2 days.

SALTY LIME CAFÉ

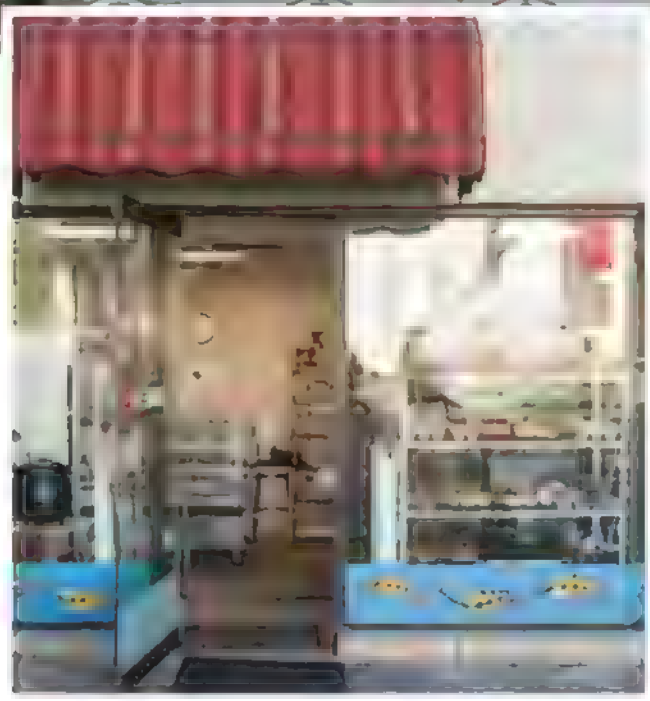
183 South Rd., Paget Parish
bermudamasterworks.org/cafe-shop

At Salty Lime Café, Mexican-born chef Teresa Humphrey fuses the Baja-inspired flavors of her native country with the bright, seasonal ingredients of Bermuda. The eatery is located in the Masterworks Museum of Bermuda Art, the island's first purpose-built museum, featuring more than 1,500 pieces of art inspired by Bermuda. The museum sits on 36 acres of botanical gardens. While you must try Teresa's zesty margarita and legendary nachos, don't skip out on dessert. Get the concha, the creamiest of chocolate flans made with Baileys and dulce de leche, or the fig-infused banana bread, Teresa's mother's recipe.

CAFÉ ACOREANO

2 Washington St., Hamilton
@cafeacoreanobda

A visit to this traditional Portuguese bakery and café feels like taking a trip to the Azores. On a busy Hamilton street corner just a short walk from city hall, Café Acoreano is decorated with patriotic Portuguese décor, and has some of the best pastries in the capital city. The pastry case is filled with *pastéis de nata*, coconut tarts, and sugar-crusted *malassadas* as big as your palm. The too-tender-to-be-true rice flour muffin, pictured here with the tarts, is a must. Enjoy it with an Azorean beer or coffee, and grab a pack of *bolos levedos* (Portuguese muffins) to go.



CROW LANE BAKERY

35 Church St., Hamilton
crowlanebakery.bm

After you've got your fill of sweet Portuguese fare at Café Acoreano, head across the street to Crow Lane Bakery. This walk-in bakery may be smaller than your average café, but it's packed to the brim with enough slices of fresh pound cake, gingerbread, banana bread, and fruit cake to feed the whole island. The resident raisin bread master, Crow Lane Bakery makes the raisin bread for most of the eateries on the island to make the Bermudian fish sandwiches—proof that powerhouses can come in small packages. The bakery's retail location is right across from Hamilton Bus Station, so grab a slice or a savory pie before you catch a ride.

GLAZE BAKERY-CAFÉ

20 Church St., Hamilton
glaze.bm

Take one look inside Glaze Bakery-Café, just a few doors down from Crow Lane Bakery, and it's apparent that this place does it all. Three sizeable pastry cases line the pink walls and showcase an impressive offering of savory and sweet items, from empanadas and cheesy soufflés to an ice cream bar. Head straight to the case in the back for the vastest doughnut selection the island has to offer. With over a dozen forms and flavors made fresh every day, Glaze Bakery-Café claims the role of local "donutologist." Our favorites? The Fruity Pebbles and plain glazed with sprinkles. Before you go for the doughnut, grab a Johnny Dog, a hot dog wrapped in johnny bread, for lunch. You can also visit Glaze Bakery-Café at their second location in the Royal Naval Dockyard.

THE PIE FACTORY

6 Parliament St., Hamilton
@the_pie_factory_bda

In heart of the city of Hamilton, the Pie Factory serves up piping-hot savory pies in buttery, golden crusts, owner Sonia Furbert's secret family recipe. Take your pick from eight well-seasoned fillings, including beef, wahoo, fresh garden vegetable, and, our personal favorite, curried chicken. Each single-serving pie is baked and served in a small tin dish, so you can grab a fork and dig straight in. Sonia learned to bake from her grandmother and continued to hone her pie-baking skills at her mother's restaurant, Mama Angie's in St. George's, where she started to help out after school at age 14. Pie-baking is still a family affair. Sonia's nephew Howard is the pie chef, and her daughter Kelly helps out behind the counter. If you're craving a sweet after all that savory goodness, order a sugar cookie or slice of pineapple upside-down cake.

D'ANGELINI'S CAFÉ

8 Front St., Hamilton
dangeliniscafe.com

In a light pink building adjacent to the ferry terminal, D'Angelini's Café is a great spot to grab a pastry to enjoy while cruising to another part of the island. While you can't go wrong with a flaky croissant or fudgy Buckeye Brownie, our top pick is the Dark n' Stormy Muffin. Made with powdered ginger, rum, and a sweet rum glaze, it's offered only on Fridays. Show up early because they sell out fast.

THE SUPERMART

125 Front St., Hamilton
supermart.bm

This grocery store boasts one of the most impressive selections of gourmet baked goods Bermuda has to offer. The Supermart's aisles brim with hot cross buns, mincemeat pie, pound cake, and loaves of raisin bread baked fresh daily by the in-store bakery. In a coral-colored 19th-century building on the eastern end of Front Street, just a 10-minute walk from the ferry terminal and bus station, the family-run island favorite has been in this location for almost 50 years. The Supermart's impressive fleet of skilled bakers specializes in traditional Bermudian baked goods, their most popular being the cassava pie offered in three sizes and various flavors (chicken, pork, and plain). At Christmastime, people line up by the dozen for them, and the Supermart can't make the pies fast enough. The secret to the perfect cassava pie? Supermart's resident cassava pie master, Clinton Fubler (fondly referred to as "Mr. Cassava" by the team), says it's all about mixing the margarine and sugar well (until fluffy.)

WEST Limestone bluffs, picturesque coves, and many of the island's most renowned beaches line Bermuda's shores at the "tail" end of the island. For panoramic sweeping views, climb to Bermuda's tallest point, the top of Gibb's Hill Lighthouse, one of the oldest cast-iron lighthouses in the world. Head to Somerset Village to watch sunrise over the Great Sound, or kayak through Ely's Harbour to catch the sunset. Catch the ferry to the Royal Naval Dockyard, a sightseeing hub and maritime mainstay at the most western tip of the island.

TUCK SHOP DESSERTS & GENERAL STORE

235 Middle Rd., Southampton Parish
@tuckshopbermuda

Everything in Tuck Shop tastes as good as it looks. Inspired by the small sweet- and merchandise-selling retailers called tuck shops in Europe, Alicia Tucker opened her own island version in December 2017. Hanging on a bright white wall in the middle of the bakery is a pink neon sign reading "enjoy life eat cake," a lovely reminder to all those who enter. Using wholesome, organic ingredients, Alicia rocks out home-style comfort baked goods such as gingersnaps, her grandmother's recipe, and hot cross buns and contemporary, edgier showstoppers such as her chocolate layer cake with cream cheese icing, white chocolate ganache, and a chocolate drip. Alicia's got baking skills—and vision, too. Tuck Shop's bakery is connected to a store carrying sustainable, free-trade merchandise such as women's clothing, purses, and jewelry handmade by artisans from all over the world.

THE BRIDGE TRADING POST

1 Middle Rd., Sandys Parish
@thebridgetradingpost

As you're exploring Somerset Island, a popular spot for cruise ships to dock, don't miss this waterside gem. The Bridge Trading Post is just a few feet from East Somerset Bridge, connecting Somerset Island to the westernmost part of the main island and thought to be the smallest drawbridge in the world. Alaina Trott, who opened the bakery in June 2018, sells her sweets from the historic yellow building that was formerly the Somerset Bridge Post Office (the P.O. boxes and mail return slots still line the front entrance). This space is particularly special to Alaina because her father worked here as a postman for more than 20 years. Alaina makes fresh scones and quick breads daily, but the real game changers are her layer cakes with fluffy, light-as-air layers slathered in creamy frosting. She offers two: Coconut Cake and Chocolate Milkshake Cake. Grab a slice of both (they're equally delicious) and the morning paper, take a seat, and stay awhile. "When people sit, they're here for hours just talking," Alaina says. "That's the old Bermuda way." Stop by in the morning because the cases are usually cleaned out by lunchtime.

DE ISLAND SHACK

56 Somerset Rd., Somerset Village
deislandshackbermuda com

For a taste of true island ambience and local flavor, stop into De Island Shack. Husband-and-wife team O'neil and Carmen Tucker love meeting fellow baking enthusiasts and those who visit their bakery, so be sure to ask for them. Decorated with items the couple has collected on their travels and with O'neil's vibrant artwork, De Island Shack is probably the most colorful bakery in Bermuda, inside and out. Their standout sweet is the streusel-topped Apple Crumble. A velvety middle layer of cream cheese custard distinguishes this dessert from a classic crumble and lends just the right amount of tang. De Island Shack's Johnny Bread—based on a family recipe that's at least 80 years old—is lighter in color than most, with a softer crust than what you may find elsewhere. Instead of frying the dough, O'neil bakes the Johnny Bread because it lends more consistent results than the traditional method, he says. Enjoy your baked good on the back patio, the ideal hangout space shaded by palms and filled with potted flowers. Or browse the treasure trove of trinkets and oddities in the boutique across from the pastry case.

BERMUDA RUM CAKE COMPANY

Royal Naval Dockyard

19 Maritime Ln., Royal Naval Dockyard
dockglass.com

The westernmost bakery in Bermuda is the island rum cake mecca. A 5-minute walk from the cruise pier in the Royal Naval Dockyard, the Bermuda Rum Cake Company operates out of a giant warehouse formerly used to build boats for the British navy. They share the space with Dockyard Glassworks, a working glassblowing studio and gallery, so you can experience two Bermudian signatures in one stop. Made with Gosling's Black Seal Rum, these rum cakes are just as potent as they are popular. The bakery buys the spirit by the barrel and goes through about $60,000 worth of rum a year. The cakes have an exceptionally long shelf life—three months for the classic cakes and six months for the gourmet cakes. Topped with rum-soaked cherries, the Christmas cake is another fruity favorite, and it's available year-round. Sample all the flavors in a complimentary cake-tasting with owner Wendy Avery, and watch master glassblowers, including Alan J. Avery, Wendy's son, craft one of a kind sculptures.

Bring Home a Taste of Bermuda

TAKE THE FLAVORS OF THE ISLAND TO GO IN YOUR SUITCASE WITH THESE LOCALLY MADE GOODIES

Loquat Jam, Monica's Bakery | 441.296.0301

Portugal native Monica Arruda makes her preserves with fresh fruits and vegetables grown on the island. Get the sweet and savory spreads at Lindo's and most grocery stores and farmers' markets.

Passion Fields Honey | *@passion.fields* / 441.704.4411

It doesn't get much sweeter than Bermuda honey. Passion Fields Maintenance and Beekeeping Ltd. founder Spencer Fields harvests his honey from more than 200 hives across the island. He sells his honey at farmers' markets. Call or check the Instagram for updated locations.

Gombey Pepper Jam, Bermuda Jam Factory | *bermudajamfactory.com*

The Bermuda Jam Factory's line of gourmet jams includes several sweet and spicy flavors. All the jams go well with cheese, on pasta or grilled meats, or in baked goods. (We use it in our Mini Coconut-Pepper Jelly Cakes on page 93.) Purchase at retailers and open-air markets island-wide or order online.

Distinctly Bermudian

THERE ARE MANY CREATIONS AND TRADITIONS UNIQUE TO BERMUDA. HERE ARE TWO HALLMARKS TO LOOK OUT FOR ON YOUR NEXT ISLAND ADVENTURE.

The Bermudian Home

The archetypal structure of the island is a wonderful example of ingenuity and self-sufficiency. Bermuda is covered with short, square limestone cottages painted varying pastel shades. This architecture is sturdy enough to hold its own during hurricane season when the island is hit with raging wind and waves. It is the roof that sets the Bermudian home apart. Each whitewashed limestone roof has repeating horizontal lines of steps that curve up. Bermuda has no fresh water supply, so the roofs' steps slow down heavy rainfall, helping the gutters to collect the water and store it in tanks under the houses.

The Moongate

Brought to Bermuda by the British in the 19th century, the moongate is of Chinese origin. Bermudians have developed their own customs surrounding the moongate. There are 40 moongates in Bermuda, and most are freestanding. It's good luck, especially for hand-holding newlyweds, to walk through the gates.

BREAKING BREAD *the Bermy Way*

FOR EVERY DARK 'N STORMY AND CASSAVA PIE, THERE IS AN EPIC BERMUDIAN BREAD. DISCOVER THE ENRICHED DOUGHS AND RUM-LACED BATTERS THAT FUEL THE ISLAND'S ECLECTIC BREAD SCENE.

BY SOPHIA JONES
RECIPE DEVELOPMENT AND FOOD STYLING BY ASHLEY JONES / STYLING BY COURTNI BODIFORD

On the sun-drenched stretch of land in the middle of the Atlantic known as Bermuda, bread is a part of daily life. In professional and home kitchens alike, bread is offered at breakfast, high tea, and every moment in between. Year-round and island-wide, the same homemade banana bread and gingerbread sold by the slice in farmers' markets and gas stations is offered on the menus of Bermuda's finest dining establishments. Try Waterlot Inn's Sticky Toffee Pudding made with gingerbread or the Banana Bread French Toast at Village Pantry.

Bermudians pack and infuse their breads with the island's most precious imports, such as spices, and local ingredients—from liquor to fresh indigenous fruits and preserves. Many of Bermuda's breads have grown to become cultural staples. Take Bermuda's fish sandwich, a national obsession consisting of a deep-fried fish fillet (usually cod, snapper, wahoo, or grouper), tartar sauce, tomato, coleslaw, and Bermuda onion. The kicker? It's all served on slightly sweet raisin bread. Come Easter, locals are likely to enjoy their codfish cake sandwiched between a hot cross bun, another form of sweet raisin bread sold by the dozen in bakeries across the island.

In Bermuda, you'll find cake that's called bread and bread that's called cake. The unleavened, skillet-fried bread served with codfish at traditional Sunday breakfast goes by both. Johnny bread (or johnnycake) was once dubbed "journey bread" because it kept longer than regular bread while on board ships for long periods out at sea. Today, every Bermudian household has their own recipe.

We're sharing four recipes for our favorite traditional Bermuda breads. Now you don't have to catch a flight to taste the marvel that is fresh baked-from-scratch Bermudian bread.

Visit *bakefromscratch.com/Bermudian-banana-bread* for the banana bread recipe!

GINGERBREAD

Makes 1 (13x9 inch) cake

Though you may associate this dense, spice-packed bread with the holidays, Bermudian bakeries and gas stations sell it by the slice year-round. We like ours the old-school way, topped with homemade whipped cream, but it's flavorful enough to enjoy on its own.

- **½ cup (120 grams) boiling water**
- **1½ teaspoons (7.5 grams) baking soda**
- **1 cup (336 grams) molasses**
- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **2½ cups (313 grams) all-purpose flour**
- **1½ teaspoons (3 grams) ground ginger**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground cloves**
- **¼ cup (60 grams) spiced rum**
- **3 tablespoons (45 grams) sour cream, room temperature**
- **Whipped Cream (recipe follows)**
- **Garnish: ground cinnamon**

1. Preheat oven to 325°F (170°C). Lightly spray a 13x9-inch baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.

2. In a small heatproof bowl, stir together ½ cup (120 grams) boiling water and baking soda until dissolved. Stir in molasses; set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition.

4. In a medium bowl, whisk together flour, ginger, cinnamon, salt, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture alternately with molasses mixture, beginning and ending with flour mixture, beating just until combined after each addition. Stir in spiced rum and sour cream. Pour batter into prepared pan.

5. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan on a wire rack. Serve warm or at room temperature with Whipped Cream. Garnish with cinnamon, if desired. Store in an airtight container for up to 1 week.

Whipped Cream

Makes 2 cups

- **1 cup (240 grams) heavy whipping cream, chilled**
- **3 tablespoons (21 grams) confectioners' sugar**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until it begins to thicken, 3 to 5 minutes Add confectioners' sugar and salt; beat until soft peaks form. Use immediately.

RAISIN BREAD

Makes 2 (8½x4½ inch) loaves

This enriched dough brimming with rum-soaked raisins and flavored with a pinch of cinnamon lends a pleasant, unexpected sweetness to the Bermuda fish sandwich. The best part about this bread is that you don't need fried snapper and all the fixings to enjoy it. It's just as delicious on its own. For even more visual appeal, we added a distinctive raisin-filled swirl to our version of the bread.

- **1⅓ cups (320 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **4 teaspoons (12 grams) active dry yeast**
- **⅔ cup (133 grams) plus 4½ teaspoons (18 grams) granulated sugar, divided**
- **6 cups (762 grams) bread flour**
- **3 large eggs (150 grams), divided**
- **2 teaspoons (6 grams) kosher salt**
- **½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, softened and divided**
- **1 cup (167 grams) raisins**
- **½ cup (120 grams) spiced rum**
- **½ teaspoon (1 gram) ground cinnamon**
- **1 tablespoon (15 grams) whole milk, room temperature**

1. In the bowl of a stand mixer fitted with the dough hook attachment, whisk together warm milk, yeast, and 3 teaspoons (12 grams) sugar by hand. Let stand until mixture is foamy, about 10 minutes.
2. Add flour, ⅔ cup (133 grams) sugar, 2 eggs (100 grams), and salt to yeast mixture, and beat at medium speed for 5 minutes. Add ½ cup (113 grams) butter, 1 tablespoon (14 grams) at a time, beating for 8 to 10 minutes. Test dough using the windowpane test. (See Pro Tip.) If dough is not ready, beat 1 minute more, and test again.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour. In a small bowl, toss together raisins and spiced rum. Cover and let stand while dough is rising. Drain excess liquid before using
4. Lightly spray 2 (8½x4½-inch) loaf pans with cooking spray; line pans with parchment paper, letting excess extend over sides of pan.
5. In a small bowl, stir together cinnamon and remaining 1½ teaspoons (6 grams) sugar.
6. Punch down dough, and divide in half. On a lightly floured surface, roll half of dough into a 14x6-inch rectangle. Brush with ½ tablespoon (7 grams) butter, leaving a ¼-inch border. Sprinkle with half of cinnamon-sugar mixture; top with half of plumped raisins. Starting at one short side, roll up dough, jelly roll style. Place in a prepared pan, seam side down. Repeat with remaining dough, remaining ½ tablespoon (7 grams) butter, remaining cinnamon-sugar mixture, and remaining raisins. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush egg wash onto dough.
9. Bake for 30 minutes. Loosely cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 15 minutes more. Using excess parchment as handles, remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 1 week.

PRO TIP

To use the windowpane test to check dough for proper gluten development, pinch off a small piece of dough. Being careful not to tear the dough, slowly begin to stretch in all directions with your fingers. It would be similar to stretching out dough for a pizza. If dough is ready, you will be able to stretch it unt'l it's thin and translucent like a windowpane. If dough tears, it's not ready

JOHNNY BREAD

Makes 8 johnny breads

Every Sunday morning in households and eateries across Bermuda, johnny bread is served with boiled potatoes, bananas, and codfish. With a golden-brown exterior and tender, fluffy crumb, johnny bread is versatile enough to enjoy with dinner or as a snack smeared with jam or honey. Traditionally, Bermudians cook the dough—shaped into a [illegible] cut into a scone-like wedge—in a hot skillet. For this recipe, we bake the bread for a few minutes after frying.

- 2 cups (250 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed
- cup (120 grams) whole milk
- 1 large egg (50 grams), room temperature
- 1 tablespoon (14 grams) vegetable oil
- Honey, jam, and butter, to serve

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. In a small bowl, whisk together milk and egg. Gradually add milk mixture to flour mixture, stirring just until dry ingredients are moistened.
3. On a lightly floured surface, gently knead dough 4 to 5 times. Divide dough into 8 equal portions (68 grams each). Shape each portion into a ball, and gently flatten to ¾-inch thickness.
4. In a 12-inch skillet, heat oil over medium heat. Place johnny bread in skillet; cook until lightly browned, about 2 minutes per side. Transfer to prepared pan.
5. Bake until centers are set, 8 to 10 minutes. Serve warm with honey, jam, and butter. Store in an airtight container for up to 1 week. »

BLONDIES
Have More Fun

NUTTY, BOOZY, OR STRAIGHT-UP TRADITIONAL, WE GIVE YOU THREE VERSATILE BLONDIE BATTERS AND SIX CUSTOMIZABLE WAYS TO TWIRL THEM UP SO YOU CAN BUILD THE ULTIMATE BLONDIE BOMBSHELL OF YOUR DREAMS

PHOTOGRAPHY BY NICOLE DU BOIS / RECIPE DEVELOPMENT AND FOOD STYLING BY ASHLEY JONES
STYLING BY BETH K. SEELEY

TRADITIONAL
Sprinkle Blondies
page 70

TRADITIONAL

Lamington Blondies

PRO TIP

To ensure even baking and minimal browning, we bake our blondies in a 9x13 Williams Sonoma Goldtouch Nonstick Rectangular Cake Pan, available on *williams-sonoma.com*.

Traditional Blondies

FROM OUR FEST VE SPR NK_E BLONDIES TO OUR AUSSIE LAM NGTON REDO, THESE RECIPES PLAY UP THE CLASSIC FLAVORS OF OUR BROWNED BUTTER BLONDIES

BROWNED BUTTER BLONDIES

Makes 12 b ond es

Flavored with brown sugar and vanilla, our traditional blondies get a nutty spin with browned butter in the batter. With luscious butterscotch notes, this essential recipe is both the perfect canvas for sweet new creations and a stunner in its own right.

- **1½ cups (340 grams) unsalted butter**
- **3 cups (660 grams) firmly packed light brown sugar**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **4 large eggs (200 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **1 tablespoon (18 grams) vanilla bean paste**
- **3 cups (375 grams) all-purpose flour**

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In a medium heavy-bottomed saucepan, melt butter over medium heat. Cook, stirring occasionally, until butter turns a golden-brown color and has a nutty aroma, 5 to 10 minutes. Pour into a small bowl, and let stand at room temperature for 5 minutes.
3. In a large bowl, whisk together brown sugar, baking powder, and salt. Gradually add browned butter, whisking just until combined. Add eggs, one at a time, whisking well after each addition. Stir in vanilla extract and vanilla bean paste. Fold in flour just until combined. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out with just a few moist crumbs, 35 to 40 minutes. Let cool completely in pan on wire rack. Using excess parchment as handles, remove from pan, and cut into 12 blondies. Store in an airtight container for up to 3 days.

PRO TIP
Simplify the baking process by making the browned butter ahead and refrigerating it in an airtight container for up to 5 days. When you're ready to bake, microwave in 10-second intervals to reheat until melted.

Twist It Up

SPRINKLE BLONDIES

With a generous dose of rainbow sprinkles added to the batter, this twist on our Browned Butter Blondies is the ultimate party-ready treat.

Gently fold **¼ cup (43 grams) sprinkles*** into batter until combined. Spread batter into prepared pan. Sprinkle with **2 tablespoons (21 grams) sprinkles**. Bake for 30 minutes. Cover with foil, and bake 10 to 15 minutes more.

**We used Betty Crocker Rainbow Sprinkles (10.5-ounce container) because they don't "bleed" during baking.*

LAMINGTON BLONDIES

Inspired by one of our favorite Australian desserts, we piled shredded coconut and melted chocolate chunks on top of our Browned Butter Blondies. A sticky sweetened condensed milk topper pushes these blondies right over the edge into indulgent gooey bliss

Bake traditional batter for 30 minutes. (Make sure the base is fully baked and set before adding toppings. Otherwise, toppings will all sink.) Remove from oven, and sprinkle with **1 cup (60 grams) sweetened flaked coconut** and **1 cup (170 grams) roughly chopped 60% cacao bittersweet chocolate**. Pour **1 (14-ounce) can (397 grams) sweetened condensed milk** over coconut-chocolate topping. Bake until topping is set and a wooden pick inserted in center comes out clean, 15 to 20 minutes more. Let set and cool completely before cutting.

Boozy Blondies

WHETHER YOJ OPT FOR OUR BOURBON BLONDIES OR OUR RUM- NFUSED BANOFFEE TAKE, THESE RECIPES BRING HAPPY HOUR TO YOUR 13X9

BOURBON PECAN BLONDIES

Makes 12 b ond es

The classic Southern pairing of bourbon and pecans stars in this blondie batch. The batter is as versatile as they come, so you can sub out the bourbon and pecan for any other type of liquor or nuts.

- **2 cups (440 grams) firmly packed light brown sugar**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (227 grams) unsalted butter*, melted and cooled slightly**
- **¼ cup (60 grams) bourbon**
- **1 teaspoon (4 grams) vanilla extract**
- **2 large eggs (100 grams), room temperature**
- **2 cups (250 grams) all-purpose flour**
- **1½ cups (170 grams) chopped pecans, divided**

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar, baking powder, and salt. Gradually add melted butter, stirring just until combined. Stir in bourbon and vanilla. Add eggs, one at a time, whisking well after each addition. Stir in flour and 1 cup (113 grams) pecans just until combined. Spread batter into prepared pan. Sprinkle with remaining ½ cup (57 grams) pecans.
3. Bake until a wooden pick inserted in center comes out with just a few moist crumbs, 25 to 30 minutes. Let cool completely in pan on wire rack. Using excess parchment as handles, remove from pan, and cut into 12 blondies. Store in an airtight container for up to 3 days.

**We used Président.*

Twist It Up

MAPLE PEACH BLONDIES

Make the most of stone fruit with our blondie ode to one of our favorite summer cocktails, the Bourbon Peach Smash. We packed these with peach jam and diced peach and drizzled them with a bourbon glaze.

Omit pecans. Fold in **½ cup (160 grams) peach preserves**. Fold in **¾ cup (115 grams) diced fresh peach*** into batter. Sprinkle **¼ cup (38 grams) diced peach** on top of batter, after spreading into pan. Bake until a wooden pick inserted in center comes out mostly clean, 35 to 40 minutes, covering with foil after 30 minutes of baking. To make glaze, in a small bowl, stir together **1½ cups (180 grams) confectioners' sugar**, **¼ cup (85 grams) maple syrup**, and **1 tablespoon (15 grams) bourbon** until smooth. Drizzle over cooled blondies.

**You need 1 medium peach for this recipe.*

BANOFFEE BLONDIES

Blondies, meet British banoffee pie, complete with caramelized whole bananas and a decadent caramel drizzle. A splash of rum replaces the original batter's bourbon.

Substitute bourbon with black spiced rum*. Cut **5 bananas (750 grams)** in half lengthwise. Sprinkle cut side of each banana with **1 teaspoon (4 grams) granulated sugar**. In a medium sauté pan, cook 2 banana slices at a time over medium heat until caramelized, about 1 minute. Spread batter into prepared pan; place caramelized bananas on top of batter, cut side up. Bake for about 40 minutes. Drizzle cooled blondies with **Caramel** (recipe follows).

**We used Kraken Black Spiced Rum, but golden rum will work, too.*

CARAMEL

Makes ¾ cup

- **¾ cup (150 grams) granulated sugar**
- **2 tablespoons (30 grams) water**
- **½ tablespoon (10 grams) light corn syrup**
- **¼ cup (60 grams) heavy whipping cream, warmed**
- **2 tablespoons (28 grams) unsalted butter, softened**

1. In a large saucepan, stir together sugar, water, and corn syrup. Cook over medium heat, without stirring, until mixture is amber colored, about 10 minutes. Remove from heat; slowly stir in cream. (Mixture will bubble and steam.) Stir in butter until fully melted. Transfer Caramel to a medium heatproof bowl and let cool, stirring frequently, until slightly warm. If mixture becomes too cool, re-warm in the microwave in 10-second intervals to reach desired consistency.

BOOZY

Maple Peach Blondies

BOOZY

Bourbon Pecan Blondies

BOOZY

Banoffee Blondies
page 71

NUTTY

PB&J Blondies
page 76

NUTTY

Macadamia-Cookie Butter Blondies

NUTTY

Chocolate Peanut Butter Blondies

Nutty Blondies

LOADED WITH RICH, CREAMY NUT BUTTER AND CHOPPED NUTS, THESE BLONDIES ARE AN ADDICTIVE BLEND OF SWEET AND SALTY

CHOCOLATE PEANUT BUTTER BLONDIES

Makes 12 blondies

With peanut butter folded right into the batter and tempting pools of melted dark chocolate throughout, these blondies are a crowd-pleasing classic you'll turn to again and again.

2 cups (440 grams) firmly packed light brown sugar
1 cup (227 grams) unsalted butter, melted and cooled
½ cup (128 grams) creamy peanut butter*, melted
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
2 large eggs (100 grams), room temperature
2 teaspoons (8 grams) vanilla extract
2½ cups (313 grams) all-purpose flour
1 cup (170 grams) 63% cacao dark chocolate chips*
½ cup (85 grams) lightly chopped 70% cacao bittersweet chocolate*, divided
Garnish: sea salt

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar, melted butter, melted peanut butter, baking powder, and kosher salt until combined. Add eggs, one at a time, whisking well after each addition. Whisk in vanilla. Stir in flour and chocolate chips just until combined. Spread batter into prepared pan. Sprinkle with ¼ cup (42.5 grams) chopped chocolate.
3. Bake for 25 to 30 minutes. Sprinkle with remaining ¼ cup (42.5 grams) chopped chocolate, and bake 2 minutes more. Let cool completely in pan on wire rack. Sprinkle with sea salt, if desired. Using excess parchment as handles, remove from pan, and cut into 12 blondies. Store in an airtight container for up to 3 days.

**We used Jif Creamy Peanut Butter, but you can also use crunchy peanut butter for additional texture. We used Guittard Extra Dark Chocolate Baking Chips for folding into the batter, and Valrhona Guanaja 70% dark chocolate for the chopped pieces to place on top of the blondies.*

PRO TIP

The secret behind those glossy pools of chocolate on top? High-quality chocolate. When pulling the pan from the oven after the final 2 minutes of baking, slightly tilt pan so chocolate spreads.

Twist It Up

PB&J BLONDIES

In a throwback to your favorite childhood lunchbox item, we added luscious swirls of grape jelly and extra peanut butter to the top of our peanut butter-rich batter. Swap out the grape jelly for your favorite flavor.

Omit chocolates from batter and topping. In separate heatproof bowls, microwave **½ cup (128 grams) creamy peanut butter** and **½ cup (160 grams) grape jelly** in 5-second intervals until warm. (Do not heat either for more than 15 seconds. You do not want them to be liquid.) Drop slightly warmed peanut butter and jelly in alternating tablespoonfuls across the top surface of the batter, making sure to reach the edges. Using the tip of a butter knife or small offset spatula, swirl peanut butter and jelly together to create marbled effect. (It is fine to pull through top of batter.) Bake for 35 to 40 minutes. Let cool completely.

MACADAMIA-COOKIE BUTTER BLONDIES

Taking the place of the peanut butter in our base recipe, Biscoff Cookie Butter and crushed Biscoff Cookies bring warm spice while chopped macadamia nuts boost the crunch factor.

Omit chocolates from batter and topping. Substitute peanut butter with **creamy cookie butter***. Fold in **½ cup (57 grams) roughly chopped macadamia nuts**. Spread batter into prepared pan. Break Biscoff Cookies into pieces until you have **¾ cup (57 grams) Biscoff cookie pieces**. Sprinkle batter with cookie pieces and **¼ cup (28 grams) chopped macadamia nuts**. Bake for 30 minutes. Let cool completely.

**We used Biscoff Creamy Cookie Butter and Biscoff Cookies; but you can use any kind of cookie butter or cookies.*

The Queen Bean

GROWN ON FLOWERING ORCHIDS IN THE TROPICS, VANILLA IS OMNIPRESENT IN BAKING. HERE, WE PROVE THAT THIS PANTRY STAPLE IS MORE THAN WORTHY OF THE SPOTLIGHT.

RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL
STYLING BY SIDNEY BRAGIEL

Double Vanilla Cream Cheese Braid
page 84

Vanilla Savarin
page 86

Vanilla Milk Ruffle Pie
page 86

Vanilla Malted Milk Cake
page 83

VANILLA BEAN MACARONS

Makes about 20 sandwich cookies

We sandwiched Caramelized White Chocolate Buttercream between two vanilla bean-speckled shells for our most luscious macarons yet.

1⅓ cups (128 grams) blanched almond flour
1 cup plus 1 tablespoon (127 grams) confectioners' sugar
⅛ teaspoon kosher salt
3 large egg whites (90 grams), room temperature
½ cup (100 grams) granulated sugar
1 vanilla bean*, split lengthwise, seeds scraped and reserved
¼ teaspoon (1 gram) vanilla extract*
Caramelized White Chocolate Buttercream (recipe follows)
Garnish: vanilla sugar

1. Using a permanent marker, draw 1½-inch circles 1 inch apart on 2 sheets of parchment paper. Place parchment on 2 rimmed baking sheets; top with nonstick baking mats.
2. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; process until well combined. Sift flour mixture through a fine-mesh sieve.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy. Gradually add granulated sugar, and beat at high speed until stiff peaks form. Gently fold in flour mixture in thirds until a loose batter forms. Fold in vanilla bean seeds and vanilla extract.
4. Transfer batter to a piping bag fitted with a medium round tip (Ateco #804). Pipe batter onto drawn circles underneath mats, holding piping tip perpendicular to pans. Apply pressure, leaving tip stationary, until batter reaches drawn circle. Move and lift tip in a quick circular motion as you finish piping each macaron to prevent points from forming on top of the macaron. Slam pans vigorously on counter 5 to 7 times to release air bubbles. Let stand at room temperature until a skin forms on top of cookies, about 1 hour. (The batter should feel dry to the touch and should not stick to the finger.)
5. Preheat oven to 275°F (140°C).
6. Bake, one pan at a time, until firm to the touch, about 15 minutes, rotating pan every 5 minutes. Let cool completely on pans. (If you have trouble removing macarons from baking sheets, place pans in freezer for about 15 minutes.)
7. Place Caramelized White Chocolate Buttercream in a piping bag fitted with a small round tip (Ateco #802). Pipe buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream. Roll edges in vanilla sugar, if desired.

**Vanilla Bean seeds and Vanilla Extract*

MAKE AHEAD
Bake macarons the day before assembling. Once cookies cool, wrap top of baking sheet in plastic wrap, and leave overnight.

Caramelized White Chocolate Buttercream

Makes about 1½ cups

6 ounces (175 grams) high-quality white chocolate baking chips*
¼ teaspoon kosher salt
½ cup (113 grams) unsalted butter, softened
1 cup (120 grams) confectioners' sugar
½ vanilla bean, split lengthwise, seeds scraped and reserved
¼ teaspoon (1 gram) vanilla extract

1. Preheat oven to 250°F (130°C).
2. In a completely dry 9-inch round cake pan, combine chocolate and salt
3. Bake until golden, about 30 minutes, stirring every 10 minutes. (At times, the chocolate will look very dry and chalky, but keep stirring until smooth.) Pour chocolate into a medium bowl; let stand, stirring every 2 to 3 minutes, until cool.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 3 minutes.
Add cooled white chocolate, beating well. Reduce mixer to low speed. Gradually add confectioners' sugar, vanilla bean seeds, and vanilla extract, beating until light and fluffy, 2 to 3 minutes. Use immediately.

**White chocolate needs to be over 30% cocoa butter. We used Valrhona Ivoire 35% White Chocolate.*

MAKE AHEAD
Caramelize your white chocolate (steps 2 and 3) up to 4 months before making your buttercream. After step 3, pour cooled chocolate onto a parchment paper-lined sheet tray, and let cool for at least 7 hours or overnight. Break into pieces, and store in an airtight container for up to 4 months. When ready to make the buttercream, melt caramelized white chocolate in the top of a double boiler, and let cool before continuing with step 4.

VANILLA MALTED MILK CAKE

Makes 1 (8 inch) cake

A throwback to the malted milkshakes of the 1950s, this layer cake combines the rich notes of malted milk with warm vanilla.

1 cup (227 grams) unsalted butter, softened
1 cup (200 grams) vanilla sugar
1 cup (200 grams) granulated sugar
4 large eggs (200 grams)
2 teaspoons (8 grams) vanilla extract
3 cups (375 grams) cake flour
¼ cup (31 grams) malted milk powder
1 tablespoon (15 grams) baking powder
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) whole milk
Vanilla Malted Milk Icing (recipe follows)
Garnish: vanilla sugar

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract.
3. In a medium bowl, whisk together flour, malted milk powder, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Vanilla Malted Milk Icing between layers and on top and sides of cake. Garnish with vanilla sugar, if desired.

Vanilla Malted Milk Icing

Makes about 5 cups

1½ cups (340 grams) unsalted butter, softened
1 cup (124 grams) malted milk powder
½ teaspoon (1.5 grams) kosher salt
1½ tablespoons (27 grams) vanilla bean paste
2 teaspoons (8 grams) vanilla extract
8 cups (960 grams) confectioners' sugar
3 to 4 tablespoons (45 to 60 grams) whole milk

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, malted milk powder, and salt at medium speed until creamy,

about 4 minutes. Beat in vanilla bean paste and vanilla extract. Gradually add confectioners' sugar alternately with milk, beating until smooth. Use immediately.

DOUBLE VANILLA CREAM CHEESE BRAID

Makes 1 loaf

Below this bread's braid is a decadent cream cheese filling loaded with vanilla sugar and paste.

- **¾ cup (180 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2¼ teaspoons (7 grams) active dry yeast**
- **1 large egg (50 grams), room temperature**
- **3 tablespoons (42 grams) unsalted butter, melted**
- **1 tablespoon (18 grams) vanilla bean paste**
- **2 teaspoons (8 grams) vanilla extract**
- **3 cups (381 grams) bread flour**
- **3 tablespoons (36 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **Vanilla Cream Cheese Filling (recipe follows)**
- **1 large egg white (30 grams)**
- **1 tablespoon (15 grams) water**
- **3 tablespoons (36 grams) vanilla sugar**
- **Vanilla Glaze (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together warm milk and yeast by hand. Let stand until mixture is foamy, about 5 minutes. Add egg, melted butter, vanilla bean paste, and vanilla extract, stirring to combine.
2. In a medium bowl, stir together flour, granulated sugar, and salt. Add half of flour mixture to milk mixture, and beat at low speed until combined, about 30 seconds. Add remaining flour mixture, and beat until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic and pulls away from sides and bottom of bowl, about 4 minutes.
3. Turn out dough onto a lightly floured surface, and shape into a smooth round. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Punch down dough, and turn out onto a lightly floured surface. Roll into a 15x10-inch oval, and place on parchment paper.
5. Leaving 2 inches at top and bottom of dough, spread Vanilla Cream Cheese Filling down center third of dough. Cut 1-inch-wide strips along each side of filling. At top and bottom, trim ends to width of filling, and fold over filling. Starting on left side, fold one strip over filling, ending just below opposite strip. Repeat with one strip on right side. Continue pattern, alternating left and right, until you reach end of strips. Tuck and pinch last strip. Transfer parchment and dough to a baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.
6. Preheat oven to 350°F (180°C).
7. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Brush top and sides of braided loaf with egg wash. Sprinkle with vanilla sugar.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes. Drizzle with Vanilla Glaze. Serve warm or at room temperature.

Vanilla Cream Cheese Filling

Makes about 1 cup

- **½ cup (112 grams) cream cheese, softened**
- **¼ cup (50 grams) vanilla sugar**
- **¼ cup (30 grams) confectioners' sugar**
- **1 large egg yolk (19 grams)**
- **1 tablespoon (8 grams) all-purpose flour**
- **½ tablespoon (9 grams) vanilla bean paste**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Add sugars and all remaining ingredients, and beat until smooth. Use immediately.

Vanilla Glaze

Makes ½ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**
- **½ teaspoon (2 grams) vanilla extract**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

HOW TO STORE VANILLA

Store vanilla beans in an airtight glass jar. Glass containers keep out moisture and have a tight seal that helps keep vanilla fresh. When stored in a dry, dark environment, vanilla beans will keep for up to 2 years. Vanilla extract, sugar, and paste can be stored for up to 3 years. After opening, vanilla syrup can be kept for up to 3 months in a cool, dry environment. Do not store vanilla products in the refrigerator. The containers will form condensation and spoil the vanilla.

Vanilla 101

IN THE MARKET FOR VANILLA? LEARN HOW TO CHOOSE WISELY WITH OUR BUYER'S GUIDE.

Vanilla Beans
Look for plump, shiny vanilla beans, and stay away from those that look dry. To test the quality of the beans, shake the bottle when you're at the store. If the beans clink inside, it means they're dry.

Vanilla Extract
Check the label of the vanilla extract you're buying. Avoid extracts marked "imitation vanilla." These are chemically produced from synthetic vanillin and can leave a bitter taste in your recipes. Pure vanilla extract, while more expensive, is always best. Look for dark extracts over clear or caramel-colored ones to make sure you're buying pure vanilla.

Vanilla Paste
Vanilla paste is a blend of vanilla extract and vanilla bean powder. To ensure you're getting the maximum amount of flavor, look for a paste that uses ground vanilla bean powder instead of powder collected from the extraction process. The label will specify that it contains vanilla bean seeds or vanilla beans instead of vanilla powder.

Vanilla Sugar
Vanilla sugar is sugar that's been infused with vanilla beans and sometimes contains vanilla bean powder. Vanilla sugar is available in most specialty foods stores and is carried in select grocery stores in the baking aisle. Once you've used vanilla beans and dried them thoroughly, you can place them in a container with granulated sugar to make your own vanilla sugar. (You can do the same with salt.)

Vanilla Syrup
Made of simple syrup imbued with vanilla bean seeds, vanilla syrup is delicious as a soak for a cake, added to frosting, or simply splashed in your coffee. While it may be found in some specialty stores, it is widely available online through producers like Heilala Vanilla.

VANILLA SAVARIN

Makes 1 (10 cup) Bundt cake

This Old-World French dessert is a delicious fusion of buttery cake and yeasted bread. Though it's traditionally soaked in orange liqueur, we soaked our cake in a blend of vanilla syrup and spiced rum and piled the center high with Spiced Vanilla Chantilly Crème for an island twist

- **¼ cup (50 grams) granulated sugar**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **2⅔ cups (333 grams) all-purpose flour**
- **1 tablespoon (9 grams) instant yeast**
- **4 large eggs (200 grams), room temperature**
- **¼ cup (60 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **1½ teaspoons (6 grams) vanilla extract**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup (170 grams) unsalted butter, room temperature (see Note)**
- **Vanilla Rum Syrup (recipe follows)**
- **Spiced Vanilla Chantilly Crème (recipe follows)**
- **Garnish: sliced fresh strawberries**

1. In a spice grinder or the work bowl of a small food processor, place sugar and vanilla bean seeds; pulse until combined. Transfer vanilla sugar to a medium bowl; add flour and yeast, stirring to combine.
2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together eggs, warm milk, vanilla extract, and salt by hand. With mixer on medium speed, gradually add flour mixture, beating until a thick, sticky batter forms, about 1 minute. Gradually add butter, beating until combined. Increase mixer speed to high, and beat until dough is smooth and elastic and pulls away from sides of bowl but not bottom, about 4 minutes. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
3. Brush a 10-cup Bundt pan* with melted butter. Gently punch down dough, and place in prepared pan. Using floured hands, press dough until it is even and fills ridges of pan. (The dough will feel very thick and sticky.) Tap pan on counter several times to release air bubbles. Cover and let rise until pan is three-fourths full, about 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Bake until golden and an instant-read thermometer inserted near center registers 190°F (88°C), about 25 minutes. Let cool in pan for 10 minutes. Trim cake to level, if necessary. Invert cake onto a wire rack. Pour half of Vanilla Rum Syrup into pan, and place cake back in pan. Pour remaining Vanilla Rum Syrup over cake; let stand for 5 minutes. Invert cake onto a rimmed dish, letting excess syrup drain. Place cake on a serving dish. Pipe Spiced Vanilla Chantilly Crème into center of cake. Garnish with strawberries, if desired.

**We used Nordic Ware Heritage Bundt Pan.*

Note: *It is important for butter to be room temperature, so it can be incorporated into the dough faster. If you need to get your butter to room temperature quickly, microwave it in 5-second increments until it reaches the proper consistency. Try not to melt it*

Vanilla Rum Syrup

Makes about 2¾ cups

- **1 cup (200 grams) granulated sugar**
- **½ cup (120 grams) water**
- **1⅓ cups (400 grams) vanilla syrup**
- **¼ cup plus 3 tablespoons (105 grams) spiced rum**

1. In a small saucepan, bring sugar and ½ cup (120 grams) water to a boil over medium-high heat, stirring occasionally, until sugar is dissolved. Remove from heat; stir in vanilla syrup and spiced rum. Let cool slightly.

Spiced Vanilla Chantilly Crème

Makes about 3 cups

- **1½ cups (360 grams) heavy whipping cream, chilled**
- **2 teaspoons (10 grams) spiced rum**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**
- **¼ cup plus 1 tablespoon (37 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine cold cream, spiced rum, and vanilla bean seeds. With mixer on high speed, gradually add confectioners' sugar, beating until stiff peaks form. Cover and refrigerate until ready to serve.

VANILLA MILK RUFFLE PIE

Makes 1 (9 inch) pie

Filled with velvety vanilla custard, this pie triumphs in texture and taste. Shape the phyllo rosettes in the palm of your hand with one quick motion.

- **8 sheets frozen phyllo pastry*, thawed**
- **¼ cup plus 3 tablespoons (99 grams) unsalted butter, melted**
- **3 large eggs (150 grams), room temperature**
- **½ cup (100 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon ground cinnamon**
- **1 cup (240 grams) whole milk**
- **½ cup (120 grams) heavy whipping cream**
- **1 tablespoon (18 grams) vanilla bean paste**
- **1 tablespoon (13 grams) vanilla extract**
- **Garnish: confectioners' sugar**

1. Preheat oven to 350°F (180°C). Butter a 9-inch round cake pan. Line pan with parchment paper (see Note); butter parchment.
2. Place thawed pastry sheets on a work surface. Keep covered with wax paper while working. (You can also cover pastry sheets with plastic wrap topped with damp paper towels.) Place one sheet of pastry on counter, and brush with melted butter. Using your fingers, ruffle dough by pinching along the long side. (It will look like a fan.) Do not worry if it tears. Starting at one end, shape into a tight spiral, and place in center of prepared pan. Repeat with remaining sheets, and place around center spiral.
3. Bake until golden brown, 20 to 25 minutes. Let cool for 10 minutes while preparing custard.
4. In a medium bowl, whisk together eggs, granulated sugar, salt, and cinnamon. In a small saucepan, heat milk, cream, and vanilla bean paste over medium-high heat until steaming. Add a small amount of hot milk mixture to egg mixture, whisking constantly. Slowly add remaining hot milk mixture, whisking to combine. Whisk in vanilla extract. Pour mixture over baked phyllo dough.
5. Bake until center is set and an instant-read thermometer inserted in center registers 170°F (77°C), 15 to 20 minutes. Serve warm or at room temperature. Dust with confectioners' sugar, if desired.

**We used The Fillo Factory 13x18-inch phyllo pastry sheets, available at Whole Foods, and thawed according to package directions*

Note: *If you want to be able to remove the pie from the pan to serve, take 2 strips of parchment paper, and cross them in the middle of the bottom of prepared pan. Let excess parchment extend up sides of pan to be used as handles; then line bottom of pan.* ▸

A Round of RUM CAKE

BOOZY, BUTTERY, AND ULTRA MOIST, RUM CAKE HAS LONG REIGNED AS THE QUINTESSENTIAL DESSERT OF THE CARIBBEAN, THE BAHAMAS, AND BERMUDA. FROM A LAYER CAKE SOAKED IN THE BERMUDIAN RUM SWIZZLE TO SWEET AND SPICY COCONUT CAKES, OUR TROPICAL TWISTS ON THE CLASSIC WILL PUT YOU IN THE ISLAND STATE OF MIND.

PHOTOGRAPHY BY NICOLE DU BOIS
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL
STYLING BY BETH K. SEELEY

Rum Swizzle Cake
page 95

Caribbean Black Loaves
page 94

Mini Coconut-Pepper Jelly Cakes
page 93

Banana Rum Coffee Cake
page 94

Dark 'n Stormy Bundt Cake
page 95

KNOW YOUR RUM

WHEN IT COMES TO BAKING, NOT ALL RUM IS CREATED EQUAL. WE SHOW YOU THE BEST VARIETIES OF THIS SUGAR-BASED SPIRIT AND HOW TO PAIR THEM WITH YOUR RECIPES.

Gold Rum

Known for its light amber color and smooth caramel flavor, gold rum isn't as strong as dark rum. It pairs well with recipes using fresh fruit or with vanilla-forward recipes.

Dark Rum

Distilled from molasses, dark rum (also known as black rum) has a smoky flavor profile similar to whiskey but with a slight sweetness. It shines in recipes that contain molasses, warm spices, or citrus.

Spiced Rum

Spiced rum is made by adding vanilla, cinnamon, cloves, and other spices to rum as it ages for a warm, rich flavor. Pair it with any recipe to which you'd like to add an extra layer of spice.

MINI COCONUT-PEPPER JELLY CAKES

Makes 6 mini Bundt cakes

These nectarine-studded cornmeal cakes get sweet heat with a double dose of pepper jelly. As an homage to Bermuda Jam Factory's famous pepper jelly, we mixed pepper jelly into the batter and our spiced rum glaze.

- **½ cup (113 grams) unsalted butter, softened**
- **⅔ cup (133 grams) granulated sugar**
- **3 tablespoons (60 grams) hot pepper jelly**
- **1 large egg (50 grams), room temperature**
- **1 tablespoon (15 grams) spiced rum***
- **1½ cups (188 grams) cake flour**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (60 grams) full-fat coconut milk**
- **¼ cup (60 grams) whole buttermilk, room temperature**
- **¾ cup (120 grams) diced peeled nectarines**
- **½ cup (60 grams) packed sweetened shredded coconut**
- **Rum Pepper Jelly Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in pepper jelly. Add egg, beating well. Beat in spiced rum.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, stir together coconut milk and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coconut milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in nectarines and coconut.
4. Spray a 6-well mini Bundt pan* with baking spray with flour. Divide batter among prepared wells.
5. Bake until a wooden pick inserted near center comes out clean, about 20 minutes. Let cool in pan for 10 minutes. Invert cakes onto a wire rack, and let cool completely. Place wire rack over a rimmed baking sheet, and brush cakes with warm Rum Pepper Jelly Glaze. Serve immediately.

**We used Pusser's Spiced Rum and Nordic Ware Brilliance Cakelet Pan. Bake time may vary when using a different pan.*

Rum Pepper Jelly Glaze

Makes ½ cup

- **¼ cup (80 grams) hot pepper jelly**
- **¼ cup (60 grams) spiced rum**

1. In a small saucepan, heat pepper jelly over medium-low heat until melted. Remove from heat; stir in spiced rum. Use immediately.

CARIBBEAN BLACK LOAVES

Makes 2 (8½x4½-inch) loaf cakes

Fair warning: This cake is potent. Similar to molasses-rich British pudding, black cake is a dense loaf cake filled with rum-soaked dried fruit. Traditionally served during the holidays or weddings in the Caribbean, this cake gets its robust flavor from dark molasses and dark rum and its bold, boozy notes from a generous pour of dark rum icing.

- **1 cup (128 grams) chopped dates**
- **1 cup (128 grams) chopped dried cherries**
- **1 cup (128 grams) golden raisins**
- **1 cup (128 grams) dried currants**
- **1 cup (240 grams) plus 2 tablespoons (30 grams) dark rum, divided**
- **½ cup (120 grams) cherry brandy**
- **1 cup (227 grams) unsalted butter, softened**
- **1¼ cups (275 grams) firmly packed dark brown sugar**
- **½ cup (170 grams) molasses**
- **4 large eggs (200 grams), room temperature**
- **1 tablespoon (3 grams) orange zest**
- **1 tablespoon (3 grams) lemon zest**
- **1 tablespoon (3 grams) lime zest**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon (1 gram) aromatic bitters***
- **2 cups (250 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (1 gram) ground nutmeg**
- **¼ teaspoon ground cloves**
- **Rum Glaze (recipe follows)**

1. In a medium bowl, toss together dates, cherries, raisins, and currants. Pour 1 cup (240 grams) dark rum and brandy over fruit. Cover and let stand overnight or for up to 3 days. (The longer it stands, the stronger the flavor.)
2. Preheat oven to 300°F (150°C). Line 2 (8½x4½-inch) loaf pans with parchment paper.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in molasses until completely incorporated. Add eggs, one at a time, beating well after each addition. Beat in zests, vanilla, and bitters. Add dried fruit and any remaining liquid (about ½ cup [120 grams]).
4. In a medium bowl, whisk together flour, baking powder, cinnamon, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Divide batter between prepared pans.
5. Bake for 1 hour. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 50 minutes more. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Brush loaves with remaining 2 tablespoons (30 grams) dark rum. Top with Rum Glaze. Store in an airtight container for up to 2 weeks.

**Because it is traditionally used in Caribbean black cake, we used Angostura aromatic bitters, available at local grocery stores or online.*

PRO TIP
To make sure the rum fully saturates your dried fruit, start soaking the fruit the night before you plan to bake, if not sooner.

Rum Glaze

Makes 1 cup

- **2½ cups (300 grams) confectioners' sugar**
- **5½ tablespoons (82 grams) dark rum**

1. In a small bowl, whisk together confectioners' sugar and dark rum until smooth. Use immediately.

BANANA RUM COFFEE CAKE

Makes 1 (9-inch) cake

Cream cheese, chunks of mashed banana, and gold rum lend a mellow bite to this lightly boozy coffee cake twist on banana nut bread

- **8 ounces (225 grams) cream cheese, softened**
- **½ cup (113 grams) unsalted butter, softened**
- **1¼ cups (275 grams) firmly packed light brown sugar**
- **1 large egg (50 grams)**
- **3 tablespoons (45 grams) gold rum**
- **2½ cups (313 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¾ cup (171 grams) mashed banana**
- **Pecan Streusel (recipe follows)**

1. Preheat oven to 350°F (180°C). Line a 9-inch square cake pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until combined. Add brown sugar, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in gold rum.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to cream cheese mixture alternately with mashed banana, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing top. Top with Pecan Streusel.
4. Bake until a wooden pick inserted in center comes out clean, about 55 minutes, loosely covering with foil during last 15 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

Pecan Streusel

Makes about 1¼ cups

- **½ cup (63 grams) all-purpose flour**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 tablespoons (24 grams) granulated sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon kosher salt**
- **2 tablespoons (28 grams) unsalted butter, softened**
- **1 tablespoon (15 grams) gold rum**
- **½ cup (57 grams) chopped pecans**

1. In a medium bowl, whisk together flour, sugars, cinnamon, and salt. Add butter and gold rum, and using your fingertips, mix until crumbly and desired consistency is reached. Mix in pecans. Refrigerate until ready to use.

DARK 'N STORMY BUNDT CAKE

Makes 1 (15-cup) Bundt cake

Inspired by Gosling's signature Dark 'n Stormy cocktail, we gave classic pound cake an island update by mixing dark rum and crystallized ginger into the batter. A luxurious soak in a rum-spiked glaze ensures that the sugar spirit permeates every bite.

1½ cups (340 grams) unsalted butter, softened
2¾ cups (550 grams) granulated sugar
7 large eggs (350 grams), room temperature
1 tablespoon (3 grams) lime zest
3½ cups (438 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
¾ cup (180 grams) whole buttermilk
½ cup (120 grams) dark rum*
½ cup (88 grams) chopped crystallized ginger
Dark Rum Glaze (recipe follows)

1. Preheat oven to 300°F (150°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 6 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in zest.
3. In a medium bowl, sift together flour and salt. In a small bowl, combine buttermilk and dark rum. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in crystallized ginger.
4. Spray a 15-cup Bundt pan* with baking spray with flour. Spoon batter into prepared pan.
5. Bake for 1 hour. Loosely cover with foil, and bake until a wooden pick inserted near center comes out clean, 45 to 55 minutes more. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Place wire rack over a rimmed baking sheet, and pour Dark Rum Glaze over cake. Let glaze dry before serving

**We used Gosling's Black Seal Rum and Nordic Ware Anniversary Pan.*

Dark Rum Glaze

Makes about 1 cup

2¼ cups (270 grams) confectioners' sugar
⅓ cup (80 grams) dark rum

1. In a small bowl, whisk together confectioners' sugar and dark rum until smooth. Use immediately.

RUM SWIZZLE CAKE

Makes 1 (8-inch) cake

Our take on Bermuda's Rum Swizzle lets you have your beachside drink and eat it, too. We filled the cake with pineapple, orange zest, and gold and dark rums as a nod to the cocktail and then whipped up a Rum Swizzle to soak the layers in after baking. Generous swoops of Orange Buttercream give it a zesty summertime finish.

1 cup (227 grams) unsalted butter*, softened
1½ cups (300 grams) granulated sugar
4 large eggs (200 grams), room temperature
1 tablespoon (15 grams) gold rum*

1 tablespoon (15 grams) dark rum*
3 cups (375 grams) all-purpose flour
1 tablespoon (15 grams) baking powder
1 teaspoon (3 grams) kosher salt
½ cup (120 grams) whole buttermilk
½ cup (100 grams) finely diced fresh pineapple
Rum Swizzle (recipe follows)
Orange Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 2 (8-inch) round tall-sided cake pans. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in rums
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, stir together buttermilk and pineapple. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Place one cake layer on a serving platter. Brush with half of Rum Swizzle. Top with half of Orange Buttercream. Top with remaining cake layer. Brush with remaining Rum Swizzle, and top with remaining Orange Buttercream. Using a bench scraper, smooth buttercream, leaving sides of cake exposed. Cover and refrigerate for up to 3 days.

**We used Président Butter, Mount Gay Eclipse Gold Rum, and Gosling's Black Seal Rum.*

Rum Swizzle

Makes about ⅓ cup

1½ tablespoons (22.5 grams) dark rum
1½ tablespoons (22.5 grams) gold rum
1½ tablespoons (22.5 grams) fresh pineapple juice
1½ tablespoons (22.5 grams) fresh orange juice
½ tablespoon (8 grams) falernum*
2 dashes Angostura bitters

1. In a small bowl, whisk together all ingredients until combined. Refrigerate until ready to use.

**Falernum is a Caribbean syrup liqueur often used in tropical drinks. Find it at your local liquor store or online*

Orange Buttercream

Makes about 5 cups

1 cup (227 grams) unsalted butter, softened
½ cup (112 grams) cream cheese, softened
2 tablespoons (6 grams) orange zest
7½ cups (900 grams) confectioners' sugar
3 tablespoons (45 grams) fresh orange juice

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 3 minutes. Add cream cheese, and beat until smooth. Beat in zest. Reduce mixer speed to low. Gradually add confectioners' sugar alternately with orange juice, beating until smooth.

PRO TIP
This buttercream is nice and thick, but it can be a little soft. Before using, refrigerate the buttercream for 15 minutes, folding every 5 minutes, to stiffen it, if necessary.

RUM TOUR OF THE TROPICS

RUM IS ONE OF THE MOST DIVERSE BERMUDIAN AND CARIBBEAN EXPORTS. THESE ARE OUR TOP PICKS FOR BAKING.

Bermuda

Gosling's Black Seal Rum — The flagship label produced by Bermuda's famous rum distributor, this rich dark rum is the Bermudian baker's go-to for rum cake.

Guyana

Pusser's Spiced Rum — Made to resemble the original rum rations of the British Royal Navy, this is a smooth spiced rum aged with Caribbean spices.

Jamaica

Appleton Special Rum — A gold rum with ginger, nutmeg, and vanilla notes made by Jamaica's best-known distillery.

Barbados

Mount Gay Eclipse Rum — Made at the world's oldest rum distillery, this fruity gold rum is aged in Kentucky oak barrels for added smokiness.

Dominican Republic

Brugal Extra Viejo — Aged for eight years in oak casks, this premium dark rum has vanilla and molasses notes reminiscent of Cognac.

Haiti

Barbancourt 3 Star Rum — Used to flavor many Haitian pastries, this vanilla-forward gold rum is aged in French Cognac barrels.

The Aloha Way to Bake

JOIN US AS WE VENTURE INTO LOCAL HAWAIIAN BAKING WITH ALANA KYSAR'S NEW COOKBOOK, *ALOHA KITCHEN*

From golden butter mochi to sugar-crusted malasadas, the local Hawaiian baking scene is a delicious convergence of culinary influences, offering a unique taste of paradise. In her new cookbook, *Aloha Kitchen: Recipes from Hawai'i* (Ten Speed Press, 2019), Maui-born Alana Kysar shows how the generous Aloha Spirit can transform your baking, bringing this accessible cuisine to bakers everywhere. And for that we owe her a big mahalo (thank you). As an added bonus, we're featuring her top Hawaiian bakery picks, a guide to the baker's Hawaiian pantry, and three mind-blowing recipes from the book.

ALOHA
KITCHEN

You started your blog, *Fix Feast Flair*, in 2014 but waited four years before working on your cookbook. What pushed you to write *Aloha Kitchen*?

Alana Kysar: It really stemmed from ham and pineapple. Everyone thinks that ham and pineapple define Hawaiian food. I'd see food bloggers sharing "Hawaiian" recipes online; I'd get excited [and] click on it only to find it was just a variation on the ham and pineapple trend. I thought, 'I can help people figure out what local Hawaii food really is.' I wanted to illuminate this exciting, approachable cuisine. I wanted to share that Aloha Spirit with the rest of the world.

How would you define Aloha Spirit?

AK: In my book, I quote Hawaii's official state statute's definition. It's a guiding principle for Hawaii—an outlook of friendliness, compassion, and acceptance, without necessarily expecting that feeling returned. We bring this to everything, including the kitchen. It's also what I brought to this book.

What makes up Hawaiian cuisine?

AK: I consider it "local Hawaii food" rather than "Hawaiian cuisine" because "Hawaiian" to me refers specifically to the traditional native Hawaiian fare, like haupia, a kind of coconut pudding. "Local Hawaii"

really ties together the other cultural influences on the island. Native Hawaiian, Japanese, Portuguese, Chinese, Filipino, and Western cultures—and flavors—have become intertwined over the years. Now, you wouldn't call butter mochi strictly Japanese or Hawaiian—you'd call it local.

What are your earliest memories of baking on Maui?

AK: Growing up, I mostly remember my parents buying my favorite baked goods, like macadamia nut cream pie and guava chiffon cake, for birthdays and holidays. So, baking really stood for coming together, marking a special occasion. Eating anything sweet meant we were celebrating.

With all of the amazing Hawaiian produce, what are your favorites to bake with?

AK: I definitely love to bake with liliko'i—passion fruit. Guava is fun. If you have time to make your own guava paste, it's heaven. In Hawaii, we can also just grab guava paste from the freezer section of the grocery store. Across the board, sweet or savory, coconut is a must. For just plain eating, I love Hawaii's solo papaya, a small and sweet variety that is the best papaya you'll ever eat.

For the baker embarking on their first Hawaiian dessert journey, what recipe do you think they should start with?

AK: Butter mochi. First, that chewy texture is everything. Second, it's so simple and classic. You can just throw it together, and it's practically foolproof. It's like a stir-together brownie; the mochiko flour does everything for you. When I was a kid, butter mochi was at every party or get-together.

What do you find signature about local Hawaiian baking?

AK: I think our baking has a strong Western influence, but what makes it so different is that local flair of produce. You add bright, tart liliko'i flavor to chiffon pie, or you add guava to a sheet cake, transforming it into this beautiful pink exotic creation. For me, it's always been my normal—I didn't even realize it was special until I relocated to Los Angeles, California. When I was there, I found myself returning to these recipes and finally realizing the unique magic behind them. And I knew that magic was worth sharing.

The Hawaiian Baker's ESSENTIAL PANTRY ITEMS

WITH THESE THREE INGREDIENTS IN YOUR PANTRY, YOU'RE ONE STEP CLOSER TO BAKING AUTHENTIC HAWAIIAN SWEETS

MOCHIKO FLOUR

This sweet rice flour is the secret behind butter mochi, a favorite Hawaiian confection. It lends everything a chewy, gelatinous texture that has to be experienced to be believed.

Alana's Pick: Koda Farms Mochiko Sweet Rice Flour, available at *amazon.com*.

COCONUT MILK

If you have full-fat coconut milk, you've already got one of the main ingredients for half of Alana's recipes. Alana notes that quality is key when it comes to picking the right coconut milk. Her favorite brand? It doesn't come in a can. Instead, she opts for a Thai brand of coconut milk that comes in a cardboard container.

Alana's Pick: Aroy-D Coconut Milk, available at *amazon.com*.

GRANULATED CANE SUGAR

Sugar is an essential ingredient to all sweet baking—but for Hawaiian baking, why go with cane sugar? To Alana, the cane element makes everything taste better, adding a little more depth to your baked goods.

Alana's Pick: C&H Granulated Pure Cane Sugar, available at *amazon.com*.

Aloha Kitchen COOKBOOK RECIPES

LILIKO'I CHIFFON PIE

Makes 1 (9-inch) pie

If you've ever visited Kaua'i, chances are you've heard of Hamura's Saimin. Located near the airport in Līhu'e, the spot is known for two things: saimin and liliko'i (passion fruit) chiffon pie. The first time I tried the pie, I knew it was a forever memory. From its light-as-air chiffon filling to the fluffy whipped cream on top, this pie is like a liliko'i cloud. It takes a bit of time to make, but it is worth all the effort. If you can't find fresh liliko'i, check the freezer section of your local grocery store. Goya Foods makes a frozen 100 percent passion fruit pulp, and it is just as good as homemade. If you can't find Goya, try Ceres brand 100 percent passion fruit juice

Pie Crust:

- **1¼ cups (156 grams) all-purpose flour**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 teaspoons (8 grams) granulated sugar**
- **1 teaspoon (5 grams) apple cider vinegar**
- **⅓ cup (80 grams) ice-cold water**
- **½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes**
- **1 large egg white (30 grams), beaten with 1 teaspoon (5 grams) water**

Liliko'i Chiffon:

- **¼ cup (60 grams) ice-cold water**
- **3½ teaspoons (14 grams) unflavored gelatin powder**
- **6 large eggs (300 grams), separated**
- **1¼ cups (300 grams) liliko'i (passion fruit) pulp**
- **1 cup (200 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**

Stabilized Whipped Cream:

- **1 tablespoon (15 grams) ice-cold water**
- **½ teaspoon (2 grams) unflavored gelatin powder**
- **1 cup (240 grams) cold heavy whipping cream**
- **2 teaspoons (4 grams) confectioners' sugar**
- **½ teaspoon (2 grams) vanilla extract**

Fresh liliko'i (passion fruit) seeds, for garnish (optional)

1. To make the crust, whisk the flour, salt, and granulated sugar together in a bowl. Whisk the vinegar into the ⅓ cup (80 grams) ice-cold water and set it aside. Toss the butter in the flour mixture and use a pastry blender or your fingers to evenly blend it into the flour until the pieces are pea size. If the mixture begins to get too warm and the butter feels soft, simply pop the bowl into the freezer for a few minutes. Next, drizzle 3 tablespoons (45 grams) of the cold water over the mixture. Stir in the water with a rubber spatula and add additional water, a teaspoon (5 grams) at a time, until you can squeeze a chunk together without it falling apart; it should look shaggy. Use your hands to press the dough together to form a ball, then flatten the ball into a disk. Wrap the dough in plastic wrap and chill in the refrigerator for 1 hour before using.

2. Preheat the oven to 425°F (220°C).

3. On a lightly floured clean work surface, roll the dough out into a round about 3 inches wider than the size of your pie dish (I recommend a 9-inch dish); the dough should be about ⅛ inch thick. Gently fold the round in half and carefully transfer it to the dish. Unfold the round and trim it so there's about 1 inch of excess dough hanging over. Fold that excess dough under itself and crimp the edges. Using a fork, pierce the dough ten to fifteen times, all around the bottom and a few times on the sides. This will allow the dough to release steam as it bakes. Transfer the dish to the freezer to chill until very firm, about 15 minutes

4. Remove the dough from the freezer, completely cover it with aluminum foil, and fill with pie weights. Bake for 20 minutes. Gently and carefully remove the foil and pie weights and lower the oven temperature to 375°F (190°C). Use a pastry brush to brush the crust all over with the beaten egg white and water. Return the crust to the oven and bake until golden brown, 8 to 10 minutes. Remove from the oven and let cool on a rack

5. To make the chiffon, prepare an ice-water bath by filling a bowl with water and a handful of ice cubes and set it aside. Pour the ¼ cup (60 grams) ice-cold water into a small bowl and evenly sprinkle the gelatin powder over it. Set this bowl aside to let the gelatin bloom (hydrate) while you work on the rest of the chiffon. Set a double boiler over medium-low heat and bring the water to a simmer. In the top pan or bowl of your double boiler, whisk together the egg yolks, liliko'i pulp, ½ cup (100 grams) of the granulated sugar, and salt. Continue whisking until the mixture has thickened to the consistency of a thin glue, 25 to 30 minutes Be patient; the mixture will thicken and thin before thickening again. When it coats the back of a wooden spoon, it is thick enough (it will thicken further with the addition of the gelatin). Remove the bowl from the heat and whisk in the gelatin until it has completely dissolved, 2 to 3 minutes. Strain the mixture through a fine-mesh sieve into a bowl, pressing with the back of the wooden spoon. Set the strained mixture over the ice-water bath to cool quickly.

6. Meanwhile, set up the double boiler again with a clean top pan or bowl. Combine the egg whites and the remaining ½ cup (100 grams) granulated sugar in the pan or bowl and, using a silicone spatula, stir continuously until the sugar has dissolved completely and the mixture is warm, 2 to 3 minutes.

7. Pour the mixture into the bowl of a stand mixer fitted with the whisk attachment. Whisk on low until frothy, then slowly increase to high and whisk until the mixture is light and fluffy and can hold a stiff peak, a minute or two. You can test this by lifting the whisk attachment up and out of the bowl; if you can invert the bowl and the peak holds, it's done. Be careful not to overwhip this

8. Whisk the cooled liliko'i mixture, breaking up with your whisk any parts that have started to set. Use your spatula to fold in the egg whites in four additions, making sure they are fully incorporated, without any white streaks. Gently pour the chiffon mixture into the cooled baked pie crust. Loosely cover the pie with plastic wrap and transfer to the freezer to set for 1 hour.

9. To make the whipped cream, put the 1 tablespoon (15 grams) cold water in a small bowl and evenly sprinkle the gelatin powder over it. Let the gelatin sit and bloom for 5 minutes, then microwave for 5 seconds to dissolve the gelatin. Whisk the mixture to fully dissolve the gelatin, if necessary. Fit the stand mixer with the whisk attachment and combine the cream, confectioners' sugar, and vanilla in the mixer bowl. Whisk the mixture on medium until bubbles form, then gradually increase the speed to high. Turn the speed to low and add the gelatin mixture, then gradually turn the speed back up to high. Mix until light and fluffy and soft peaks form, 2 to 3 minutes. Gently spread the whipped cream over the top of the frozen chiffon filling and return the pie to the freezer until ready to serve.

10. To serve, remove the pie from the freezer and let thaw for 20 to 30 minutes before slicing and serving. If desired, garnish the top of the pie with fresh liliko'i seeds

MALASADAS

Makes 20 to 24 malasadas

Leonard's Bakery in Honolulu, O'ahu, is world famous for its malasadas, Portuguese doughnuts rolled in granulated sugar and usually filled with haupia or macadamia pastry cream. You'll understand why when you bite into these hot, pillowy, sugar-coated doughnuts. While I love going to Leonard's for a freshly fried malasada, I actually prefer making my own. One of my favorite memories is producing them in my Los Angeles kitchen for my friend Lily, who had never had a malasada, and watching her take that first bite. Lily and I both grew up in Maui, about ten minutes from each other, but we didn't meet until we were both living in LA. And while you'd think that we'd share the same food memories from Maui, they couldn't be more different. Lily grew up vegetarian in a Maui-hippie family, where ingredients like spirulina and nutritional yeast were daily staples, while I was raised in a family that made all the local favorites Vegetarian or not, your first bite of a malasada is one to be treasured.

Dough:

- **¾ cup (180 grams) whole milk, warmed (100°F/38°C to 110°F/43°C)**
- **¾ cup (180 grams) evaporated milk, warmed**
- **3 tablespoons (42 grams) unsalted butter, melted**
- **2 (0.25-ounce) packages active dry yeast (4½ teaspoons [14 grams] total)**
- **1 teaspoon (4 grams) plus ¾ cup (150 grams) granulated sugar, plus more for dusting**
- **3 large eggs (150 grams)**
- **4 cups (508 grams) bread flour**
- **¾ teaspoon (2.25 grams) kosher salt**
- **Neutral oil, such as canola oil, for deep-frying**

Pastry Cream:

- **¾ cup (150 grams) granulated sugar**
- **2 cups (480 grams) whole milk**
- **6 large egg yolks (112 grams), lightly beaten**
- **¼ cup (32 grams) cornstarch**
- **Pinch of kosher salt**
- **1 tablespoon (14 grams) unsalted butter**
- **1 teaspoon (4 grams) vanilla extract**
- **½ cup (120 grams) liliko'i (passion fruit) juice**

1. To make the dough, in a bowl, combine both milks, the butter, yeast, and 1 teaspoon (4 grams) of the sugar and whisk together. Let the mixture sit until the yeast is activated and foamy, about 10 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat the eggs and the remaining ¾ cup (150 grams) sugar together on medium speed for 2 to 3 minutes, until light and fluffy. Turn the speed to low and incorporate the flour and the milk mixture in four additions, alternating between wet and dry ingredients. Add the salt and switch to the dough hook. Gradually turn the speed up to medium-high and knead the dough until it's smooth and pulls away from the sides of the bowl, about 5 minutes. Turn the dough out onto a clean work surface and quickly grease the mixer bowl with butter. Transfer the dough back to the bowl, loosely cover with plastic wrap or a clean kitchen towel, and set it in a warm place to rise until doubled in size, 1 to 2 hours.

3. Lightly grease a large piece of parchment paper and set it aside. On a lightly floured surface, roll out the dough ½ inch thick. Using a 3-inch biscuit cutter or 3-inch glass bowl, cut out as many rounds as you can, gathering and reusing all the scraps. You should be able to make 20 to 24 rounds. Place them on the greased parchment paper, spacing them 3 inches apart. Cover the rounds with a clean kitchen towel and let rise in a warm place until doubled in size, about 1 hour.

4. Fill a shallow bowl with some sugar and set aside. Fill a wide Dutch oven or other pot with 2 inches of oil. Heat the pot over medium heat to 350°F (180°C). Alternatively, a deep fryer can be used. Using scissors, cut the greased parchment paper so that each malasada is on its own square.

5. Working in batches, place the malasadas in the oil, paper side up, using tongs to peel off and discard the paper. Cook, flipping once, until puffed and golden, 2 to 3 minutes on each side. Transfer to a wire rack set on a baking sheet; let cool for 5 minutes, then toss with the sugar.

6. To make the pastry cream, in a saucepan, combine ¼ cup (50 grams) of the sugar and the milk and heat over medium heat for 2 to 3 minutes, until it begins to steam. Immediately remove the pan from the heat. Meanwhile, in a mixing bowl, whisk the remaining ½ cup (100 grams) sugar, egg yolks, cornstarch, and salt together until smooth. Slowly ladle about ¼ cup of the hot milk mixture into the egg yolks, whisking the entire time. Pour the tempered yolk mixture back into the saucepan and cook, whisking continuously, until thick, 3 to 4 minutes. Remove the saucepan from the heat and whisk in the butter, vanilla, and liliko'i juice; continue to whisk until smooth. Pour the filling into a medium glass bowl and cover with plastic wrap directly touching the surface of the pastry cream. Set in a large bowl filled with ice water to cool.

7. To fill the malasadas, use a paring knife to cut a slit on one side into the middle of the malasadas. Fill a pastry bag fitted with a medium round tip halfway full with pastry cream. Pipe about 2 tablespoons of the filling into the slit in the malasadas. Refill the bag when it runs low.

8. Serve immediately, as malasadas are best fresh. Any leftovers can be stored in the refrigerator in a zip-top bag for up to 24 hours.

BUTTER MOCHI

Makes 20 pieces

Butter mochi is a mainstay at any island party. You can see why: it's like a perfectly chewy, slightly sticky, and just-dense-enough coconut-custard glutinous rice cake. What I love about it is how it evolves over the course of twenty-four hours. The first day it's got this gorgeous, golden brown, crispy, crunchy crust that magically transforms into a soft, almost melty crust the next day. While you can halve the recipe, I doubt you'll want to after trying a bite!

4 large eggs (200 grams)
2 teaspoons (8 grams) vanilla extract
2 cups (480 grams) skim milk
1 (1-pound) box (454 grams) mochiko flour
2 cups (400 grams) granulated sugar
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (113 grams) unsalted butter, melted
1 (13.5-ounce) can (400 grams) coconut milk
½ cup (42 grams) unsweetened shredded coconut
A few pinches of flaky salt (optional)

1. Preheat the oven to 350°F (180°C). Grease a 9 by 13-inch baking pan with butter or oil.
2. In a bowl, whisk together the eggs, vanilla, and milk. In another larger bowl, whisk together the mochiko, sugar, baking powder, and kosher salt. Pour the wet ingredients into the dry ingredients and, with a wooden spoon, stir until well combined. Add the melted butter and coconut milk and mix until fully incorporated. Pour the mixture into the prepared pan and rap the pan on the counter a couple of times to bring any air bubbles up to the surface. Evenly sprinkle the shredded coconut on top of the mixture, a handful at a time, being careful not to jiggle the pan too much, as you want the coconut to stay on the top. Then sprinkle on a few pinches of flaky salt, if desired.
3. Bake until the mochi is set and golden brown on top, about 1 hour. Set the pan on a wire rack and let cool completely before slicing into rectangles using a plastic knife to minimize sticking; I cut four columns and five rows to make twenty 2¼ by 2½-inch pieces. If the knife seems to be sticking, rub it with a little unsalted butter or neutral oil. Store in an airtight container at room temperature for up to 3 days.

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Hawaiian Doughnut DEEP DIVE

ALANA DISHES ON HER THREE FAVORITE BAKERIES SERVING UP THE BEST FRIED FARE

KOMODA STORE & BAKERY

"Komoda Bakery is a total hole-in-the-wall but probably the most popular bakery on Maui. Their most popular item is the Stick Donut, which is literally a chain of big, glazed doughnut holes arranged on a wooden skewer. Don't miss out on their chocolate Chantilly cake either. It was a birthday classic for me growing up."

GO THERE

Komoda Store & Bakery
3674 Baldwin Ave.
Makawao, Hawaii
808-572-7261

LILIHA BAKERY

"Both a diner and a bakery, Liliha has these Japanese-inspired poi mochi doughnuts. They fry a ring of dough balls—made up of mochiko rice flour and vibrant purple poi (mashed taro)—and it forms this flower-shaped doughnut. They're light and pillowy—everything you could want in a doughnut."

GO THERE

Liliha Bakery
515 N. Kuakini St.
Honolulu, Hawaii
808-531-1651
lilihabakery.com

LEONARD'S BAKERY

"You can't miss this bakery with its iconic sign and bright striped awning. They sell the best Portuguese doughnuts you can get in all of Hawaii. Their Malasadas are giant clouds fried to order. And you can get their Malasada Puffs with these incredible fillings, from haupia (coconut) to dobash (chocolate)."

GO THERE

Leonard's Bakery
933 Kapahulu Ave.
Honolulu, Hawaii
808-737-5591
leonardshawaii.com

origin of a classic

Hawaiian Buns

FROM THE LAVA ROCK-FASHIONED *FORNOS* OF THE 1800S TO THE INDUSTRIAL OVENS OF TODAY, THESE ICONIC BREAD ROLLS CONTINUE TO ENCHANT ALL WHO TASTE THEM

BY KYLE GRACE MILLS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT AND FOOD STYLING BY TRICIA MANZANERO
STYLING BY SIDNEY BRAGIEL

Like most food stories, the tale of Hawaiian buns begins with immigrants in search of something better and new. They came from Madeira and the Azores, Portuguese islands dotted with volcanoes, craggy cliffs, and rocky beaches. In the late 19th century, they came to work the sugar plantations, bringing their families and culture to take root in their new Hawaiian home. These Portuguese transplants brought to Hawaii music (ukulele), dance, and, most deliciously, their cuisine. Rising, literally, above the Portuguese sausage and bean stew is *pão doce*, Portuguese sweet bread that's rich in sugar and eggs but light as a feather—one bite and it completely collapses in on itself. To recreate the authentic sweet buns of their homeland, they used what was familiar, volcanic rock, to build a stone oven, known as a *forno*, powered by something that was new, kiawe, a Hawaiian-grown mesquite tree that burns low and slow.

Once the Portuguese decided to permanently settle onto the islands, many went on to open up their own businesses. A common choice for the Portuguese was to open bakeries that often specialized in the addictive Portuguese classic pão doce.

The multicultural melting pot of Hawaii has a delicious consequence when it comes to recipes: You can expect a different pão doce from each of the eight islands and every bakery and home kitchen on them. At Oahu favorite Leonard's Bakery, the pão doce can come plain or wrapped around a sizzling Portuguese sausage. Also on Oahu is the equally beloved Ani's Bake Shop, where Ani and Abe Tanaka's pillowy sweet bread recipe rocketed a home-based experiment into a million-dollar business. For truly old-school pão doce, visit the Kona Historical Society on the Big Island and bake a classic version in a historian-approved reconstruction of a kiawe-burning forno.

But what separates the pão doce from the golden Hawaiian bun derivative? Although pão doce can be baked into lofty bread loaves or boules as well as bread rolls, its Hawaiian bun incarnation is strictly a pull-apart affair. Either arranged in a flower-like halo of rolls in a pie dish or lined up in rows in a 13x9-inch baking pan, Hawaiian buns are a favorite of both the barbecue and luau cookout based on their shareable, tearable nature. And then there's the sweetener. During the early 1900s, sugar was almost exclusively considered an expensive

export, priced out of accessibility for locals. But there were other sweet resources to tap, like honey and, the most iconic choice, pineapple juice. This tasty adaptation transformed the buns into something uniquely Hawaiian—a bread nurtured and strengthened by indigenous produce.

Of course, you can't talk about Hawaiian buns without acknowledging the orange plastic-bagged giant in the room. King's Hawaiian is probably the reason you're familiar with the sweet bread to begin with. The gold standard of commercially produced, Hawaiian buns started at Robert's Bakery in Hilo, Hawaii, the brainchild of Robert Taira. The son of Japanese immigrants, Robert would steadily grow his business, moving from Hilo to King Street in Honolulu, rebranding to King's Bakery, and finally, moving production to Torrance in Southern California. From its American mainland base, King's Hawaiian spread the sweet bread bun phenomenon nationwide. King's Hawaiian is still family-owned and larger than ever, thanks in large part to a jealously guarded secret Hawaiian bun recipe. But considering the signature crown emblem on the King's Hawaiian bag is actually a stylized pineapple top, we can hazard a guess at one of their top-secret ingredients.

Whether you've enjoyed the supermarket giant or not, any Hawaiian home baker can promise that the from-scratch recipe can't be beat in looks or taste. And that warm-from-the-oven joy? You can't buy that in a store.

Hawaiian Buns with Honey Citrus Glaze

Makes 15 buns

There's little to improve upon the traditional Hawaiian bun formula, but we found that orange juice and a sticky honey glaze act as delightful complements to the classic recipe.

- **2 tablespoons (30 grams) warm water (105°F/41°C to 110°F/43°C)**
- **1 tablespoon (9 grams) active dry yeast**
- **½ cup (120 grams) canned pineapple juice**
- **⅓ cup (73 grams) firmly packed dark brown sugar**
- **¼ cup (60 grams) fresh orange juice**
- **¼ cup (57 grams) unsalted butter, melted**
- **3 large eggs (150 grams), room temperature and divided**
- **1 large egg yolk (19 grams)**
- **2 teaspoons (6 grams) kosher salt**
- **1 teaspoon (4 grams) vanilla extract**
- **4 cups (500 grams) all-purpose flour**
- **¼ cup (42 grams) finely ground potato flour**
- **1 tablespoon (15 grams) water or whole milk, room temperature**
- **¼ cup (85 grams) clover honey**
- **1 tablespoon (14 grams) unsalted butter**
- **1 teaspoon (3 grams) packed orange zest**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together 2 tablespoons (30 grams) warm water and yeast by hand. Let stand until slightly puffed with small bubbles forming over top, about 10 minutes. Add pineapple juice, brown sugar, orange juice, melted butter, 2 eggs (100 grams), egg yolk, salt, and vanilla; beat at medium-low speed until well combined, 2 to 3 minutes, stopping to scrape sides of bowl.

2. In a large bowl, whisk together flours. With mixer on low speed, gradually add flour mixture to pineapple mixture, beating just until combined, stopping to scrape sides of bowl as needed. (Dough will still be quite shaggy.) Increase mixer speed to medium; beat for 2 minutes, stopping to scrape sides of bowl. Switch to the dough hook attachment. Beat at medium-low speed until dough is smooth and elastic and passes the windowpane test (see Pro Tip), 5 to 8 minutes, stopping to scrape dough hook and sides of bowl. (Dough will still stick to sides of bowl.)

3. Grease a large bowl with oil. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

4. Lightly spray a 13x9-inch baking pan with cooking spray, and line with parchment paper, letting excess extend over sides of pan.

5. Punch down dough; divide into 15 equal portions (about 65 grams each). Roll into balls, and place, evenly spaced, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 minutes to 1 hour.

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together 1 tablespoon (15 grams) water or milk and remaining 1 egg (50 grams); gently brush rolls with egg wash.

8. Bake until golden brown, 20 to 25 minutes

9. In a small microwave-safe bowl, combine honey, butter, and zest. Microwave on high in 10-second intervals until butter is melted. Stir and strain honey mixture. Brush rolls with honey glaze.

Note: *When kneading this dough, keep an eye on your mixer. Some models may "walk" off your countertop if not kept under close watch.*

PRO TIP

Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready.

test kitchen technique

how to make *lemon curd*

WITH CONTINUOUS STIRRING AND A WATCHFUL EYE, YOU'LL HAVE A RICH AND CREAMY LEMON CURD (PAGE 43) YOU'LL WANT TO SPREAD ON ANYTHING AND EVERYTHING

In a medium saucepan, heat lemon juice and zest, sugar, and salt over medium-low heat until sugar is dissolved and mixture begins to steam. Don't let the mixture boil, or it will cook the curd too quickly.

In a large bowl, whisk together eggs and egg yolks. Pour hot lemon mixture into egg mixture in a slow, steady stream, whisking constantly. Pour mixture back into saucepan.

Return to medium-low heat. Cook, slowly and constantly stirring in a figure eight motion with a silicone spatula, until curd is thickened and coats the back of the spatula and an instant-read thermometer registers 180°F (82°C). Once again, be sure not to let the curd boil.

Remove the lemon curd from heat, and press through a fine-mesh sieve into a small bowl, discarding solids. Add softened butter, a few pieces at a time, slowly stirring with a spatula until combined after each addition

Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to keep a skin from forming as it cools. Refrigerate until completely cool before serving or using, about 2 hours.

Lemon curd can be refrigerated in a sealed glass or plastic container for up to 7 days. You can also freeze lemon curd for up to 1 year by storing it in a heavy-duty resealable plastic bag. If frozen, let thaw in refrigerator overnight before serving or using

curd is the word

The lemon and passion fruit curd in our Passion Fruit and Lemon Curd Tart (page 35) is made the same way as our plain Lemon Curd. From mango to raspberry, all curds will follow our technique, so apply this method liberally.

paradise blondie BROWNIES

CLASSIC BROWNIES GET A TASTE OF THE TROPICS WITH A BLONDIE TOPPER STUDDED WITH COCONUT, TOASTED MACADAMIA NUTS, AND CHOCOLATE CHUNKS

PARADISE BLONDIE BROWNIES

Makes 12 brownies

Why choose between brownies and blondies when you can have both? These blondie-topped brownies are packed with island flavor.

Brownie layer:

- **1½ cups (340 grams) unsalted butter, melted**
- **2½ cups (500 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **5 large eggs (250 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **1¼ cups (156 grams) all-purpose flour**
- **1¼ cups (106 grams) Dutch process cocoa powder, sifted**
- **2 teaspoons (4 grams) espresso powder**
- **1 teaspoon (3 grams) kosher salt**

Blondie layer:

- **⅔ cup (150 grams) unsalted butter, melted**
- **2 cups (440 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams), room temperature**
- **1¼ teaspoons (5 grams) coconut extract**
- **1 teaspoon (4 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ cup (67 grams) salted macadamia nuts, coarsely chopped and divided**
- **½ cup (28 grams) unsweetened coconut flakes*, lightly toasted and divided**
- **4 ounces (113 grams) 64% cacao semisweet chocolate baking bars*, coarsely chopped and divided**

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. For brownie layer: In the bowl of a stand mixer fitted with the whisk attachment, beat melted butter and sugars at medium speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cocoa, espresso powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer.
4. Bake for 25 minutes.
5. Meanwhile, for blondie layer: Clean bowl of a stand mixer and whisk attachment; add melted butter and brown sugar, and beat at medium speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
6. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in ¼ cup (33.5 grams) macadamia nuts, ¼ cup (14 grams) coconut flakes, and 1 ounce (28 grams) chopped chocolate.
7. Remove brownie layer from oven. Drop heaping tablespoonfuls of blondie batter over top, spreading carefully with a small offset spatula. (Don't worry if some brownie layer gets swirled in or peeks through.)
8. Bake for 25 minutes. Sprinkle with remaining 3 ounces (85 grams) chopped chocolate and remaining ¼ cup (33.5 grams) macadamia nuts, gently pressing to adhere. Tent with foil and bake until top is golden brown and a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes more. Top with remaining ¼ cup (14 grams) coconut flakes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into 12 brownies. Store in an airtight container for up to 3 days.

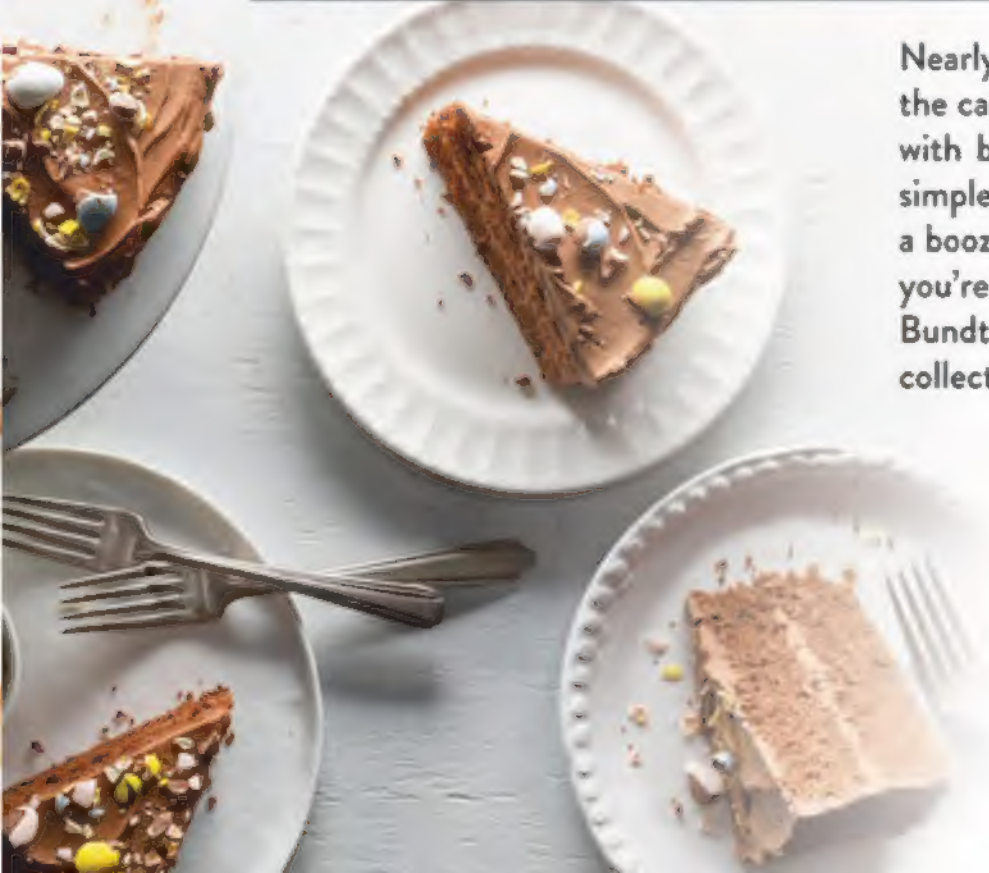
**We used Let's Do Organic Unsweetened Untoasted Coconut Flakes and Guittard 64% Cacao Semisweet Chocolate Baking Bars.*

PRO TIP

Be sure to measure out all your ingredients beforehand to make these blondie brownies with ease.

back page brownie

NEW! SPECIAL ISSUE



Nearly all occasions call for, or would be improved with, a little cake. We have the cakes for those special occasions and more. Filled with ice cream and coated with buttercream, our layer cakes come as multitiered extravaganzas, and our simple single-layer cakes offer everything from a breakfast-ready coffee cake to a boozy brown sugar sheet cake. Reach for our loaf cakes and skillet cakes when you're craving comfort from scratch, and bake up our beautifully ridged, no-fuss Bundt and tube cakes to brighten up any event. With these recipes added to your collection, we promise satisfaction by the slice.

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